

# breakfast

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## **GC Marketplace Continental Breakfast** | 14.50 per person

8 person minimum

Includes an assortment of Muffins, Croissants & Breakfast Breads

Fresh Fruit with Yogurt Dip & Granola Crumble

Fresh Squeezed Orange Juice

## **GC Marketplace Brunch** | 18 per person, 8 person minimum

Includes choice of:

Roasted Tomato & Scallion or Ham & Swiss Quiche

Two pastries or breakfast breads

Fresh Fruit with Yogurt Dip & Granola Crumble

Fresh Squeezed Orange Juice

## breakfast a la carte

### **BREADS & PASTRIES**

*includes sweet butter or cream cheese & preserves*

Bagel (3.50 each)

Blueberry Muffin (2.75 each)

Chocolate Chip Muffin (2.75 each)

Blueberry Scone (2.95 each)

Raspberry Scone (2.95 each)

Pumpkin Raisin Bread (2.75 slice)

Banana Walnut Bread (2.75 slice)

Plain Croissant (2.95 each)

Chocolate Croissant 2.95 each)

Ham & Swiss Cheese Croissant (3.25 each)

## **GC Marketplace Quiche** | 40 whole

Roasted Tomato & Scallion

Ham & Swiss Cheese

## **House Cured Gravlax** | 14 per individual serving, 5 order minimum

with Cream Cheese, Red Onion, Tomato, Lettuce, Hot House Cucumbers & Toasted Bagel

## **House Hickory Smoked Salmon** | 14 per individual serving, 5 order minimum

with Diced Red Onion, Capers, Chopped Egg, Honey Mustard & Marketplace Crackers

## **Seasonal Fruit Tray** | 25 mini (4-6pp) 50 small (10-15pp) 90 med (15-20pp)

with choice yogurt dip & granola crumble

Yogurt Dip Options: Plain , Honey , Brown Sugar

## **Coffee To Go** | 30, serves 8

Freshly Brewed GC Boutique Blend [regular or decaf]

Cups, Stirrers, Sugar, Sweetener & Cream

## **Hot Tea To Go** | 30, serves 8

includes Assorted Teas, Hot Water

Cups, Stirrers, Sugar, Sweetener & Cream

**Cheese & Charcuterie Platter**

Choose from our boutique domestic & global selection of cheeses & artisanal charcuteries

\*Ask our Catering Concierge for selections & pricing

**Mini Lobster Rolls** | 5 each

**Prosciutto Wrapped Asparagus**  
3 each

**Asian Noodle Salad** | 2.50 each  
In Chinese To-Go Containers

**Chinese Chicken Salad** | 3 each  
In Chinese To-Go Containers

**Veggie Brochette** | 2.50 each  
with House Made Ranch Dressing

**Mini Tacos**  
Chicken 2.50 | Beef \$3.50  
with Guacamole & Pico de Gallo

**Lamb Chop Lollipop** | 6 each  
With Gorgonzola Cream Sauce

**Moroccan Shrimp Skewers** | 3.50 each  
With Mango Salsa

**Crabcakes with Lemon Aioli** | 3 each

**Steamed Pork Dumplings** | 3 each  
With Black Bean Sauce

**Beef Skewer** | 3 each  
Thai Style with Spicy Peanut Sauce OR Chimichurri

**Chicken Skewer** | 2.50 each  
Choice of Sriracha, Tandoori with Curry  
OR Chicken Mole with Red Onion Chutney

**Wild Mushroom Tarts** | 2.50 each  
with Goat Cheese

**Caprese Skewers** | 2.50 each  
with Pistachio Pesto

**Fresh Vegetable Crudité**  
5 per serving  
House made Yogurt Dip or Blue Cheese Dip

**Smoked Salmon Tartine** | 2.50 each  
House Smoked Salmon with Sour Cheese  
on a Potato Latke

**GC Marketplace Tortilla Chips**  
Tomatillo or Chipotle Salsa | 8 per pint  
House Made Guacamole | 10 per pint  
Traditional Ceviche | 15 per pint

**Buffalo Wings** | 2.50 each  
with Traditional Buffalo Sauce, Blue Cheese & Celery

**Truffle Potato Samosas** | 2.50 each  
with a Tomatillo Sauce

**Vegetarian Empanadas** | 2.50 each  
with Guajillo Salsa

**Vegetarian Spring Rolls** | 2.50 each  
with a Sweet Chili Sauce

**Curry Chicken Wontons** | 2 each  
with a Sweet Chili Sauce

**Meatballs in Marinara** | 2.50 each

# salads & sides

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Small 80oz (4 people)      Medium 160oz (8 people)      Large 320oz (16 people)  
All dressings served on side

## **Classic Caesar** | 20 sm / 40 med / 70 lg

Parmesan Chips, Croutons, Anchovies, Parmesan Cheese with a Caesar Dressing  
with Chicken 25 / 50 / 80 |

## **Baby Spinach** | 20 sm / 40 med / 70 lg

Toasted Pine Nuts, Parmesan Cheese with a Lemon Extra Virgin Olive Oil Vinaigrette  
with Chicken 25 / 50 / 80 |

## **Kale Salad** | 20 sm / 40 med / 70 lg

With choice of vinaigrette:  
Red Wine, Lemon Extra Virgin Olive oil or Chili Lime Mint

## **Mixed Green Salad** 20 sm / 40 med / 70 lg

With choice of vinaigrette:  
Red Wine, Lemon Extra Virgin Olive oil or Chili Lime Mint

## **Chinese Chicken Salad** | 25 sm / 50 med / 80 lg

Shredded Ginger Chicken, Lettuce, Cabbage, Cucumber, Toasted Almonds, Onions, Crispy Rice Wontons  
Sesame Seeds with a Rice Wine and Sesame Vinaigrette

## **Thai Beef Salad** | 30 sm / 60 med / 100 lg

Seared Beef, Cucumber, Red Onion, Tomatoes, Bean Sprouts, Basil  
with a Chili Lime Mint Dressing

## **Classic Cobb** | 30 sm / 60 med / 100 lg

Grilled Chicken, Avocado, Bacon, Tomatoes, Egg, Blue Cheese with a Red Wine Vinaigrette Dressing

## **Tuna Nicoise** | 30 sm / 60 med / 100 lg

Italian Tuna, Green Beans, Potatoes, Kalamata Olives, Pear Tomatoes, Egg, Anchovies, Capers  
with a Red Wine Vinaigrette

## **Deli Case Salads**

20 mini (32 oz) | 40 small (80 oz) | 80 medium (160 oz)

Chopped Greek Salad  
Cole Slaw  
Potato Salad

Cherry Tomato Salad  
Quinoa Salad  
Fruit Salad

Orecchiette Pasta Salad  
Asian Noodle Salad  
Pearl Pasta Salad

32 mini / 64 small / 128 med

Classic Egg Salad

Classic Tuna Salad

Curried Chicken Salad

## sandwich a la carte platter

[8 sandwich minimum]

price per sandwich / serve halved

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## hand-carved sandwich platter

### **Aged Prime Rib | 14**

with Sautéed Mushrooms & Onions, Melted Swiss Cheese & Spicy Horseradish Sauce on a Crunchy Baguette

### **Lamb Dip | 12**

Slow Roasted Leg of Lamb with Marinated Red Onions & Mint Pesto on a Crunchy Roll  
Side of Lamb Au Jus for Dipping

### **Smoked Turkey Breast | 12**

Piled up on a Soft Brioche Roll with Cranberry Relish, Dijon Aioli, Smokey Au Jus & Baby Spinach

### **Rotisserie Chicken | 9**

Juicy Chicken topped with Mango Chutney & Arugula on a Ciabatta Roll with a Sambal Dressing

### **Snake River Farms Smoked Brisket | 14**

Stacked high on an Onion Roll with Smokey Pan Gravy & Onion Strings

## sandwich platter

### **Salmon Club | 14**

Applewood Bacon, Tomatoes & Lemon Aioli on a House Made Onion Roll

### **Tuna Salad | 10.50**

White Tuna, Onion, Celery, Herb Vinaigrette, Tomato, Sprouts & Lettuce on a Brioche Roll

### **Italian | 13.50**

Prosciutto, Capicola Salami, Olive Tapenade, Tomatoes, Arugula & Red Wine Vinaigrette on Baguette

### **Curry Chicken Salad | 10.50**

Curry Chicken, Onions, Raisins, Lettuce & Sprouts On a Brioche Roll

### **Grilled Chicken | 12**

Melting Mozzarella, Roasted Tomatoes, Basil & Mayo on Focaccia

### **Egg Salad | 9.50**

Organic Eggs, Onions, Celery, Lettuce, & Tomato on Toast

### **Roast Turkey | 12**

Dried Cranberries, Local Greens & Pesto Aioli on Baguette

### **Roasted Vegetable Sandwich | 10**

Grilled Zucchini, Onion, Eggplant, Roasted Red Pepper, Baby Spinach & Sun-Dried Tomato Aioli on Vegan Roll

### **Brown Rice & Nuts | 10.50**

Brown Rice, Sunflowers, Walnuts, Pecans, with Lettuce Tomato on Wheat Buns. (vegan)

## slider platters

### **GC Tea Time Sliders**

Curry Chicken Salad , Tuna Salad , Egg Salad on Mini Brioche Buns  
3 per piece [2 dozen minimum]

### **GC Tailgate Sliders**

Smoked Brisket, BBQ Pork, Crispy Chicken on Mini Brioche Buns  
4 per piece [2 dozen minimum]

# pasta & wok sear

HALF PAN 4-6 entrée servings / 8-12 side servings

FULL PAN 8 – 12 entrée servings / 16 – 24 side servings

## pasta

### **Pasta Marinara**

Spaghetti tossed with House Made Marinara  
55 Half pan / 110 full pan

### **Baked Rigatoni & Mozzarella**

with House Made Marinara & Melted Mozzarella  
60 Half pan / 120 full pan

### **Angel Hair**

Fresh Tomatoes, Anchovies,  
Sliced Garlic & Pecorino Romano  
60 Half pan / 120 full pan

### **Seasonal Vegetable Lasagna**

with House Made Marinara,  
Ricotta & Mozzarella  
60 Half pan / 120 full pan

### **Asparagus Risotto**

Tender Asparagus & Fresh Parmigiano-Reggiano  
65 Half pan / 130 full pan

### **Beef Bolognese Lasagna**

with House Made Marinara,  
Ricotta & Mozzarella  
62.50 Half pan / 125 full pan

### **Chicken Fettuccini**

Grilled Chicken, Roasted Tomatoes,  
Roasted Onions & Spinach  
62.50 Half pan / 125 full pan

### **Rigatoni & Sausage**

House Made Fennel Pork Sausage,  
Roasted Tomatoes & Basil  
62.50 Half pan / 125 full pan

### **Wild Mushroom Spaghetti**

Wild & Roasted Mushrooms  
in a Roasted Garlic Cream Sauce  
65 Half pan / 130 full pan

## wok sear

### **Szechuan Chili**

Chicken or Tofu  
in spicy Szechuan Sauce tossed with Bell Peppers,  
Onions, Cashews & Chilies with Jasmine Rice  
48 quarter pan / 96 Half pan  
Shrimp 60 quarter pan / 120 Half pan

### **Panang Curry**

Chicken or Tofu  
with Bell Peppers in a spicy Coconut Curry Sauce  
served with Jasmine Rice  
48 quarter pan / 96 Half pan  
Shrimp 60 quarter pan / 120 Half pan

### **Thai Chicken Noodles**

Spiced Chicken & Wide Rice, Peanuts & Scallions in a  
Roasted Thai Sauce  
30 quarter pan / 60 Half pan  
Shrimp 40 quarter pan / 80 Half pan

### **GC Marketplace Fried Rice**

Chicken or Tofu  
Jasmine Rice, Sautéed Onions & Egg  
in savory Asian sauce  
30 quarter pan / 60 Half pan  
Shrimp 40 quarter pan / 80 Half pan

**Grilled Chicken | 6.50**

Choose Boneless Chicken Breast or Boneless Dark Meat

With Choice of

Jamaican Spiced with Jerk Sauce

Lemon & Thyme Seasoning

Rosemary & Garlic

Tikka Seasoning

Moroccan Spiced

Texas Dry Rub

Thai Basil, Garlic, Ginger

Lemongrass

Espresso Dusted

**Turkey Breast | 12**

House Smoked/Roasted with Peppercorn & Sage Brined

**Grilled Cabernet Demi-Glace Skirt Steak | 12**

Served with Sautéed Mushrooms

**Snake River Farms Smoked Brisket | 12**

GC Marketplace Dry Rub, Served with Crispy Onions

**Leg of Lamb | 12**

Rosemary & Garlic Infused with Marketplace Moroccan Seasoning

**Charbroiled Atlantic Salmon | 12**

Miso Glazed & with Chili Lime Sauce

**St. Louis Style Ribs | 36 full rack (minimum 3)**

Baby Back Ribs with Marketplace Texas Dry Rub Seasoning

**Rotisserie Chicken | (whole 16.00)**

with Global Seasoning, Served with Sautéed Mushrooms & Onions

**Fried Chicken | 3 per pc.**

Crispy Buttermilk Battered Fried Chicken (available skinless also)

**GC Marketplace Roasted Vegetables**

50 half pan | 95 full pan

Brussels Sprouts, Butternut Squash, Cauliflower

Green Beans, Carrots, Broccoli, Asparagus, Beets

## whole cakes

### **Carrot Cake**

36 whole [serves 8]

### **Chocolate Mousse Cake**

36 whole [serves 8]

### **Cheese Cake**

36 whole [serves 8]

### **Tiramisu**

36 whole [serves 8]

## individual desserts

### **Cookie**

Chocolate Chip or Oatmeal Raisin

2.25 each

### **Lemon Square**

3.25 each

### **Eclair**

2.25 each

### **Brownie**

3 each

### **Coconut Macaroon**

2 each

### **Ding Dong Lollipops**

1.50 each

### **Cheesecake Lollipops**

1.50 each

### **Mini Fruit Tart**

2.50 each [1 dozen minimum]

### **Pumpkin Square**

3 each [1 dozen minimum]

### **Pecan Pie Square**

3 each [1 dozen minimum]

### **Pudding**

Chocolate, Vanilla, Butterscotch or Salted Caramel

3 each [1 dozen minimum]

### **Cupcakes**

Chocolate, Vanilla, Lemon,  
Salted Caramel or Red Velvet

2.50 each [1 dozen minimum]

### **Mini Crème Brule**

2.50 each [1 dozen minimum]

# beverages

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## **Coffee To Go | 30, serves 8**

Freshly Brewed GC Boutique Blend *[regular or decaf]*  
Cups, Stirrers, Sugar, Sweetener & Cream

## **Tea To Go | 30, serves 8**

includes Assorted Teas, Hot Water  
Cups, Stirrers, Sugar, Sweetener & Cream

## **Iced Tea To Go | 30, serves 8**

Freshly Brewed Black or Green  
includes cups, lemon slices, sweetener & ice

## **Lemonade To Go | 30, serves 8**

includes cups & ice

## **Arnold Palmer To Go | 30, serves 8**

includes cups & ice

## **Orange Juice To Go | 30, serves 8**

includes cups & ice

**Coke | 1.50 each**

**Diet Coke | 1.50 each**

**Root Beer | 1.50 each**

**Sprite | 1.50 each**

**Perrier | 2.75 each**

**Coconut Water | 3 each**

**Bottled Water | 1.50 each**

## **WINE**

Please see our wine list for selections  
25% discount on all bottles  
disposable stemware available for additional fee

## **BEER**

Please see our beer list for selections  
10% discount per 6 bottles of beer  
disposable ice chest for additional fee



# general catering information

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Let GC Marketplace cater your next corporate event or social gathering. From drop off box lunches to full service we have a variety styles to fit your exclusive catering needs. We will bring unsurpassed culinary quality and creativity to you, your corporate clientele, employees and guests.

## PLACING ORDER

Our Catering Concierge is always available to plan your perfect menu. Contact them through the restaurant at (323) 345-5823 or via email at [catering@GCMarketplace.com](mailto:catering@GCMarketplace.com). We require 24 hours advance notice for all catering orders.

## DELIVERY

Available Monday through Saturday. Delivery charges are based upon quantity of order and distance from our location. \$100 catering minimum is required. Please note a 15% service charge, not including gratuity will be added to all delivery orders totaling \$500 or more.

## DISPOSABLE SERVICE WARE

For orders of \$100 or above and guest counts of less than 20, black plastic ware is included. Includes one plate, fork, knife, spoons, dinner napkin per person and serving pieces.

## PLATTER ARRANGEMENT & RENTAL

Arrangement of items on either disposable or rental platters is available for an additional fee. Price is based on items and quantity ordered. Platter rentals require a 100% deposit which will be refunded to card once the platters are returned.

## PRICING

Due to the seasonality of our ingredients, our pricing is based on market prices and subject to change without notice.

## CHANGES & CANCELLATION

Any changes or cancellations to orders require 24-hours advance notice from confirmed delivery and/or pick up time. We will make best efforts to accommodate changes made within 24 hours of delivery/pick-up. Cancellations made less than 24 hours in advance is subject to 75% charge of total order.

## PAYMENT

For orders of \$500 or less, we accept credit card. For orders of more than \$500, check is preferred.

## WINE & BEER TO GO

Pair your catering order with the perfect bottle of wine from our curated selection. Choose your own from our wine list or let us make the pairing for you. All wine bottles are 25% off with your catering order. All beers, when purchased in groups of 6, are 10% off.