

breakfast

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 | 2.75 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

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

Mixed Green Salad 20 sm / 40 med / 70 lg

With choice of vinaigrette:

Red Wine, Lemon Extra Virgin Olive oil or Chili Lime Mint

Crispy Brussels & Kale Salad | 25 sm / 50 med / 80 lg

With Quinoa & Almonds
And Sherry Wine Vinaigrette

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

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 | 9.50

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 | 14

Served with Sautéed Mushrooms

Snake River Farms Smoked Brisket | 14

GC Marketplace Dry Rub, Served with Crispy Onions

Leg of Lamb | 14

Rosemary & Garlic Infused with Marketplace Moroccan Seasoning

Charbroiled Atlantic Salmon | 14

Miso Glazed & with Chili Lime Sauce

Crispy Duck Breast | 14

With Ginger & Plum 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, Broccolini, Asparagus, Beet

dessert

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

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

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. 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.