CATERING PACKAGES

AVAILABLE 7 DAYS A WEEK

Includes Exclusive Private Event Space - Your Choice of Game Room or Deliberation Room

COLD BREAKFAST

Assorted Bagels

(Plain, Cinnamon Raisin, Everything, Sesame). Served with Cream Cheese, Butter, and Jelly.

Assorted Muffins

Small (Serves 8-10): \$199 for 2 Hours Large (Serves 16-20): \$379 for 2 Hours Parfaits Plain Yogurt with Fresh Fruit, Granola Fresh Seasonal Fruit & Berries Coffee & Tea, Sweeteners, Creamer

HOT BREAKFAST

French Toast Served with Warm Maple Syrup Home Fries Scrambled Eggs

Small (Serves 8-10): \$299 for 2 Hours Large (Serves 16-20): \$579 for 2 Hours Fresh Seasonal Fruit & Berries Coffee & Tea, Sweeteners, Creamer

LUNCH

Assorted Wraps (Ham, Turkey, Chicken Salad)
Chicken Noodle Soup
Caesar Salad

Small (Serves 8-10): \$299 for 2 Hours Large (Serves 16-20): \$579 for 2 Hours Alfajores Cookies Hibiscus Tea Bottled Water

HAPPY HOUR

Mozzarella Sticks Fried Vegetable Spring Rolls Tomato and Mozzarella Skewers

Small (Serves 8-10): \$299 for 2 Hours Large (Serves 16-20): \$579 for 2 Hours Samosa Bites Hot Wings Masala Fries

*Space Selection Subject to Availability. To-Go Orders Require a Minimum Order of 10

EXPERIENCE THE MARKET

Our catering menus are a compilation of all of our vendors' culinary creations.









\$40 | \$80







BREAKFAST & BRU

PLATTERS



Assorted Bagels, Espresso Plain, Cinnamon Raisin, Everything, Sesame Served with Cream Cheese, Butter, & Jelly

Traditional Pancakes \$100 | \$200

Market Street Burger & Dog Served with Whipped Butter, Warm Maple Syrup, & Side of Home Fries

Scrambled Eggs \$100 | \$200

Market Street Burger & Dog Toppings: Cheese, Bacon Onions, Sausage, Mushrooms Served with Side of Home Fries

French Toast, *Market Street Burger & Dog* \$100 | \$200 Served with Maple Syrup & Side of Home Fries

Sandwich Platter, Espresso \$95 | \$190 Turkey, Ham, Italian, Chicken Salad Choice of Croissant, Bagel, or Crepe

\$59 | \$118 Fried Green Tomato Salad (V), Rooted AF Served Over a Bed of Greens Drizzled in Chipotle Creme

Assorted Pastries & Sweets, Espresso \$40 | \$80

Fresh Seasonal Fruit, Espresso \$50 | \$100

Warm Apple Cobbler Pastry (V), Rooted AF \$59 | \$118 Fresh Apple Cinnamon Stuffed Pastry with Warm Cream Cheese Drizzle

A LA CARTE

Parfaits, Espresso Plain Yogurt, Fresh Fruit, Granola *add a waffle for additional \$2

Overnight Oats, Espresso Soy, Almond, Oat, Coconut Milk Peanut Butter, Strawberry, Maple Syrup

ALL OFFERINGS COME IN HALF & FULL SIZES

Half serves 8-10 Full serves 16-20



RECEPTIONS

APPETIZER TRAYS



Cheese Plate, Al Forno Brie, Manchego, Parmesan, and Smoked Cheddar. Crostini topped with Bruschetta, Salmon, & Roasted Pepper	\$125 \$240	Beef Carpaccio , <i>Al Forno</i> Thin Sliced Beef Tenderloin. Served with a Vibrant Arugula Salad Tossed with Cilantro Aioli, Shaved Parmesan & Fresh Mushrooms	\$100 \$190
Battered Cauliflower Florettes Market Street Burger & Dog	\$35 \$70	Dumplings , <i>Pokelicious</i> Choose: Chicken Teriyaki, Kung Pao Chicken, Vegetable, Pork	\$55 \$110
Mini Pretzel Dogs Market Street Burger & Dog	\$35 \$70	Coconut Shrimp, Pokelicious	\$50 \$100
Mozzarella Sticks <i>Market Street Burger & Dog</i>	\$35 \$70	Samosa Bites, Kati Roll Wala	\$75 \$150
Fried Spring Rolls, Pokelicious Vegetable Shrimp	\$65 \$120 \$65 \$120	Kati Rolls, Kati Roll Wala Choose from: Egg Paneer, Egg Chicken, Egg Cil	
Chicken Tenders, Chick-N Salad	\$110 \$200	Stuffed Pastry Trio (V) , Rooted AF Chopped "Cheeseburger", Assorted Peppers, G and Chipotle Sauce	\$79 \$158 Onions,
Chicken Wings, Chick-N Salad	\$110 \$200		
Chicken Popcorn, Pokelicious	\$40 \$80	Miniature Empandas (V), Rooted AF Traditional Spanish "Beef",Curry Chickpeas, St	\$89 \$178 weet Potato
Salmon Popcorn, Pokelicious	\$70 \$140		

HEARTIER BIT	
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Served with Rice, Gravy Sauce, and Mixed Salad. Choose the following:

Veggie Spinach Wrap, Rooted AF Super-Greens, Tomato, Red Onion, Cucumber, and Vinaigrette Nestled in a	\$94 \$188	Chicken Tikka Lamb Plant Based	\$120 \$140 \$160 \$190 \$160 \$190
Spinach Wrap			

Poke Bowls, Pokelicious \$200 | \$400 Base (Choose 2) - Sushi Rice, Brown Rice, Quinoa, Mixed \$94 | \$188 **Buffalo Chicken Spinach Wrap,** *Rooted* Greens AF Buffalo "Chicken", Kale, Red Onion,

Protein - Shrimp, Salmon, Tuna, Eel, Teriyaki Chicken and Ranch Nestled in a Spinach Wrap Mix-Ins - Tofu, Cucumber, Carrots, Corn, Edamame, Seaweed, Masago, Crab Sticks, Green Onion, Jalapenos, \$160 | \$320 Tacos, Agave Sweet Onions, Seasonal Fruits, Avocado Choice of Protein, Cucumber, Radish, Sauces (Choose 2) - Sweet Soy, Sriracha Aioli, Wasabi Cilantro, and Onion with Red or Green

Aioli, Hoisin Aioli, Seasonal Chutney Salsa.

Proteins: Beef & Chorizo, Chicken, Beef, **Bowls**, Chick-N-Salad Chorizo, Pork

Chicken Rice \$110 | \$200 **Lamb Rice** \$140 | \$250 Sliders, Market Street Burger & Dog \$65 | \$130 All in One \$140 | \$250 Jersey-Style with American Cheese Peri Peri Chicken \$100 | \$180

Lemon & Herb \$100 | \$180 Smothered "Meatball" (V), Rooted AF \$89 | \$178 **Chicken Lamb Gyro** \$125 | \$225 House-made Tomato Sauce, Parmesan

ALL OFFERINGS COME IN HALF & FULL SIZES

Half serves 8-10 Full serves 16-20



HEARTIER BITES (MORE)

Margherita Pizza, Al Forno Homemade Traditional Sauce, Fresh Mozzarella, Basil Leaf & Parmesan	\$50 \$90	Vegetarian Lasagna , <i>Al Forno</i> Eggplant baked with Cheese, Marinara, and White Cream Sauce	\$150 \$290
Chicken Alfredo, Al Forno Grilled Chicken served with Penne Pasta in a Creamy Homemade White Alfredo Sauce	\$150 \$290	Pan Seared Salmon, Al Forno Homemade Sun-Dried Tomato Butter	\$120 \$230
topped with Parmesan		Chicken Marsala, <i>Al Forno</i> Chicken Breast Cutlets cooked in a Marsala	\$100 \$190
Pasta and Meatballs, Al Forno Beef Meatballs served in a Homemade Marinara Sauce over Linguine	\$150 \$290	Wine Sauce with Mushrooms	

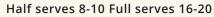
SIDES

Nacho Fries , <i>Market Street Burger & Dogs</i> Bacon, Pickled Jalapenos, Cheddar Cheese, Sour Cream, Diced Tomatoes	\$35 \$70	Neptune Salad , <i>Pokelicious</i> Salmon, Crab Stick, Seaweed, Cucumber, Avocado, Green Onion	\$200 \$400
Elotes Preparados , <i>Agave</i> Street Corn with Cheese and Mayo	\$45 \$90	Party Salad, <i>Pokelicious</i> Mixed Greens, Cucumber, Carrots, Corn, Edamame, Sweet Onion, Seasonal Fruit,	\$100 \$200
Chicken Noodle Soup, Chick-N-Salad	\$55 \$110	Green Onion, Olive Oil, Asian Aioli	
Salads, Chick-N-Salad		Roasted Potatoes, Al Forno Medley of Roasted Potatoes Sprinkled with	\$90 \$170
Kale Caesar Crispy Tofu	\$90 \$180 \$100 \$185	Fresh Herbs	
Greek Chicken	\$130 \$220	Grilled Marinated Vegetables , <i>Al Forno</i> Zucchini and Eggplant	\$90 \$170

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Warm Apple Cobbler Pastry Rooted AF	\$79 \$158 (V)	Assorted Pastries & Sweets Espresso	s \$50 \$100	Alfajores Cookies Pokelicious	\$50 \$90
Fresh Apple Cinr Stuffed Pastry w Cream Cheese D	ith Warm	Cannolis <i>Espresso</i>	\$35 \$70	Cake Cups Rooted AF Red Velvet	
Gulag Jamun Kati Roll Wala	\$50 \$100	Cinnamon Buns Espresso	\$25 \$50	Carrot Cak Chocolate Oreo Crun Strawberr	
Tiramisu <i>Al Forno</i>	\$60 \$110				

ALL OFFERINGS COME IN HALF & FULL SIZES





BEVERAGE & BAR

SPECIALTY BEVERAGES

Specialty Lemonade Rosemary or Thai Basil\$85/gallonMango or Rose Lassi\$95/gallonAssorted Beverage Carafes, 32oz\$59/each

Choose any two: Lavendar Lemonade, Spiced Hibiscus, Turmeric Cider, Strawberry Ginger Lemonade. Make it sparkling for an additional \$5

DRINKS

Coffee, Decaffeinated, and Hot Tea	\$35/gallon
Iced Tea Sweetened or Unsweetened	\$2.50/each
Assorted Pepsi® Soft Drinks	\$2.50/each
Bottled Water	\$1.50/each

BAR PACKAGES

COST FOR 2 HOURS

BEER & WINE

\$24 per person +\$4 each additional hour

Signature red & white wine, draft beer, 3 domestic beers, soft drinks, still & sparkling water, juices

FULL BAR

\$32 per person +\$6 each additional hour

Select spirits, signature red & white wine, draft beer, 4 domestic beers, soft drinks, still & sparkling water, juices

PREMIUM BAR

\$38 per person

+\$8 each additional hour

Select premium spirits, premium red & white wines, imported and local craft draft beers, 4 domestic beers, soft drinks, still & sparkling water, juices

MORE INFORMATION

HOW TO ORDER

Emailing chanceryevents@hosphq.com is the best way to submit your order. We will respond within 24hrs to finalize order details and get payment information. Your order is confirmed once payment has been received. While we prefer five days notice, just reach out if you have ASAP catering needs and we'll do our best to make it happen.

MAKING CHANGES

We will do our best to accommodate any changes after the order has been confirmed. Please note, changes are not guaranteed.

THE SMALL PRINT

Cancellation - We understand that cancellations happen. Please note, cancellations may result in a non-refundable cost.



CHEF JHONATHAN GOMEZ'S EXCLUSIVE DINNER

FIRST COURSE

Party Salad

Mixed Greens, Cucumber, Carrots, Corn, Edamame, Sweet Onion, Seasonal Fruit, Green Onion, Olive Oil, Asian Aioli

SECOND COURSE

please select from the following

Prime Ribeye Roast

Fingerlings Potatoes, Roasted Herbs, and Choice of Butter

Golden Brown Crab Cakes

Grilled Vegetables, Cilantro, Sriracha Aioli

Bone-In Lamb Chops

Fingerlings Potatoes, Roasted Herbs, and Choice of Butter

Grilled Chicken

Roasted Garlic, Rosemary, and Lemon over Asparagus with Herb Butter

BUTTERS

(choose one)

RED WINE REDUCTION WITH TARRAGON

BLUE CHEESE WITH WORCESTERSHIRE SAUCE

CITRIC/ZEST LEMON

THIRD COURSE

Macaron

House made Whipped Cream

\$39.99 PER PERSON

*All options require a minimum of 10 people per order.

Dessert is included with a minimum of 30 people per order.

