



Catering Menu

MURPHY'S
Fresh **MARKETS**

Catering Department

609-268-8380

catering@murphysmarkets.com

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

MURPHY'S
Fresh MARKETS

Char Siu Pork Satay \$3.00 each

This wonderfully marinated pork Asian style BBQ with a hint of five spice, sesame oil and soy hoisin sauce.

Beef Empanada \$2.00 each

Flaky crust that perfectly complements our classic Hispanic beef filling.

Beef & Chevre Tart \$3.00 each

Mild French goat cheese paired with seasoned beef in a flaky tart.

Wild Mushroom Tart \$2.00 each

Quintessential at any party! What more do you need? Tasty mushrooms in a flaky tart.

Mini Crab Cakes \$3.00 each

Our own recipe, magnificently prepared.

Sauteed Sea Scallops \$3.50 each

Sauteed sea scallops in a white wine, lemon butter sauce.



Vegetable Spring Roll \$2.00 each

Asian traditional savory snack rolled in a pastry sheet filled with vegetables.

Sausage Stuffed Mushrooms \$3.00

Murphy's own sausage recipe prepared by our butchers.

Spanakopita \$2.50 each

Triangular layers of puff pastry, filled with goodness from the Greek gods themselves.

Pigs' "N" Blanket \$2.00 each

All American fun food!

½ Pan Smoked Pulled Pork \$39.99

A hit at any party 5lbs of our tender pork, rolled in our Southern style BBQ sauce. Including, 2 packs of slider rolls.

Mini Beef Wellington \$3.00 each

Our flaky puff pastry dough wrapped around our seasoned filet. Fit for "The Duke"!

Asian Chicken Satay 3.00 each

Tender skewered chicken tenders served with a Thai peanut sauce.

Minimum one dozen of each

Breakfast & More....

Assorted Tray of Muffins \$39.99 (18 muffins)

Our own freshly baked muffins: Blueberry, Banana Nut and Chocolate Chip artfully arranged onto the tray with your choice of whipped butter or soft butter.

Assorted Tray of Bagels \$59.99 (serves 16-18)

Your choice of our freshly baked bagels includes butter and cream cheese.

Quiche du Jour \$11.99 each (serves 6-8)

Your choice from our Artisan Cheese, French Provençal Lorraine, Farm Fresh Broccoli and Cheese, Asparagus and Ham with Cheese.

Assorted Grilled Vegetable Frittata

\$12.99 (serves 6-8)

Assorted seasonal vegetables grilled to perfection made with local farm eggs.

Assorted Traditional Breakfast Meat

Frittata \$15.99 (serves 6-8)

Assorted traditional breakfast meats includes, ham, bacon and Murphy's butcher shop Sweet Italian Sausage.

Smoked Nova Scotia Salmon \$94.00

(serves 10-12)

Sliced Nova Scotia salmon served with capers, sliced red onion, tomato and cucumbers. Also comes with lemon wedges, cream cheese and cocktail rye.

Fresh Salsa & Guacamole Platter \$64.99

Our Ched prepared tomato salsa with a hint of jalapeno, fresh mango salsa and guacamole. Served with tortilla chips.

Shamrock Crudites Vegetable tray,

small \$34.99, large \$44.99

Farm fresh vegetables including, broccoli, baby carrots grape tomatoes, celery and English cucumbers. Served with ranch dipping sauce.

Grilled Vegetable Platter \$74.99

(serves 14-16)

Assorted seasonal grilled vegetables lightly seasoned with extra virgin olive oil and herbs from the Mediterranean regions. Served with your choice of balsamic vinaigrette or roast red pepper hummus.

Shamrock Fruit Platter

\$34.99 (small serves 10-12), **\$54.99** (large serves 18-20)

Murphy's back to basic fresh fruit without all the frills.

Extreme Fruit Platter

\$64.00 (small serves 10-12),
\$94.99 (large 18-20)

Hand selected, sliced and arranged pineapple, melons, grapes and berries elaborately plattered.

Sandwich & Lunch Platters

Murphy's Own Sandwich Platters

Assorted Finger Sandwiches \$74.99

36 individual chef prepared sandwiches. Includes in store prepared roast beef, baked ham, chicken salad, tuna salad and an Italian combo with assorted cheeses served to you on fresh dinner rolls. Mustard and mayo on side.

Assorted Gourmet Sandwiches \$84.99

36 individual chef prepared sandwiches. Includes claim to fame Italian meats, grilled vegetables, brie, fresh mozzarella cheeses and an artful array of culinary treats.

Assorted Gourmet Wraps (small) \$64.99, (large), \$104.99

Our chef selected collection of sandwich wraps. Includes hand carved chicken salad, grilled vegetables, tuna salad, in store prepared roast beef with cheddar, baked ham or turkey cut into pinwheels.

Traditional Meat & Cheese Platter (10-12), \$64.99, (20-24), \$104.99

Murphy's Shamrock tray with a lineup of selected meats; oven gold turkey, baked ham, roast beef cheddar and Swiss. This tray is garnished with roasted red peppers and pickles.

On the Side (10-12, 2lbs of each), \$34.99, (20-24, 4lbs. of each), \$54.99

An excellent complement to our "Traditional Meat & Cheese" tray. Includes macaroni, potato salads, coleslaw as well as a loaf of rye bread, kaiser roll, lettuce, tomato, hot or sweet peppers, onions, mayo and mustard.

Murphy's Deli Sub Tray \$74.99

Your choice of 4 of our award-winning hoagies. Includes Italian, ham and cheese, turkey, roast beef or create your own.

6 Foot Sub \$119.99

Each foot of this delicious sandwich will feed four people. Your choice of Italian, ham and cheese, turkey, roast beef or fashion any combination. Please give us 72 hours to roll this specialty sandwich together!

Specialty House Prepared Salads \$22.99 (small) \$44.99 (Large)

Classis Caesar- Fresh chopped Romaine, shaved parmigiano Reggiano, croutons and traditional Caesar dressing.

Autumn Harvest- farm fresh Arcadia blend topped with dried cranberry, walnuts and feta cheese with a raspberry vinaigrette dressing.

Garden- farm fresh Arcadia blend with shredded carrot, grape tomatoes, cucumbers, Asiago cheese and croutons with a white balsamic.

Cobb Salad- This American classic includes chopped bacon, avocado, crumbled blue cheese, hard boiled egg, grape tomatoes served in freshly chopped Romaine with buttermilk ranch.

Greek- Pitted Kalamata olives, grape tomatoes, cucumber, bell pepper, crumbled feta served in freshly chopped Romaine in a lemon vinaigrette.

Salads and Sides

Chicken \$8.99 • Tuna \$8.99 • Corn & Basil \$7.49 • Zesty Lemon Pasta \$ 7.99
Macaroni, Potato or Coleslaw \$ 4.99 •
Amish Broccoli \$ 6.99 •
Quinoa & Cranberry \$ 8.99

Sushi prepared daily by our "Sushi Chef". Let our Sushi Chef prepare a tray for your next party. Special request available to create your own.

Party Platters

MURPHY'S
Fresh MARKETS

Imported Cheese Platter

(8-10), \$59.99, (14-16), \$79.99

This elegant tray includes Havarti, English Cheddar, French brie and Italian provolone cheeses with hard salami and crackers.

Cheese and Fruit Platter

(8-10), \$69.99, (14-16), \$99.99

One of our most popular platters. Includes brie, smoked gouda, sharp cheddar, Swiss, fresh berries and seasonal melons.

Baked Brie Platter \$74.99

Our 10-inch wheel of brie baked in a flaky pastry shell served along with fresh fruit and French bread.

Specialty Cheese Tasting Platter

(8-10), \$59.99, (14-16), \$79.99

A very inviting selection of both Domestic & Imported cheeses, escorted with dried fruit, fresh grapes, French baguette and crostini.

Ron's Corner

All serves 14-16 guests • All trays are subject to market price.

Ron's 3-way Crab Tray

7 lbs. of Alaskan King crab legs, snow crab claws and jumbo lump crabmeat delightfully arranged on a platter.

Ron's Big Shrimp Tray

If you like your shrimp **BIG**, Ron suggests our U-7 shrimp on a platter. This tray is 5 lbs. and will really impress whomever you have over.

Fresh Steamed Shrimp Cocktail

(10-12), \$99.99

Our 16/20 count extra large shrimp arranged perfectly with cocktail sauce.

Antipasti Platter

(10-12), \$69.99, (20-24), \$109.99

Our hand selected sliced salami, prosciutto, sopressata, capicola carefully married with roasted red peppers, grilled vegetables, pitted olives, portabella mushrooms, along with a variety of specialty cheeses and fresh mozzarella.

Mediterranean Sampler

(6-8), \$44.99, (14-16), \$74.99

The best representation of this regional nibble includes pitted kalamata olives, feta cheese, sliced cucumber, roasted red peppers, garlic roasted hummus, stuffed grape leaves served with pita wedges.

Bread Dip Bowl (8-10), \$14.99

Served in our own pumpernickel bread bowl, accompanied by your choice of the following:

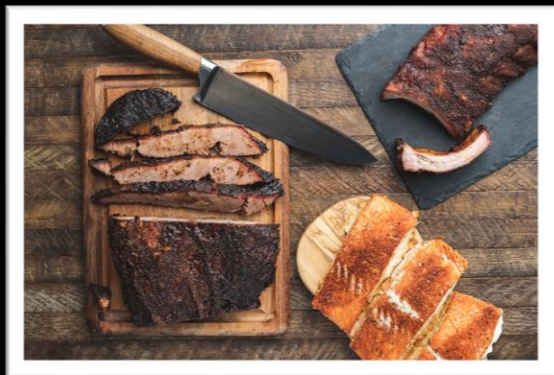
*Spinach & Artichoke, *Crab, *3 Onion,
*Hummus or *Buffalo Chicken.

Ron's Combo Tray

Impress your guests and combine Ron's Really Big Shrimp & 3-way Crab tray. A real seafood lovers' fantasy!!!

Smokehouse BBQ

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 pound.



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**

BBQ Beans

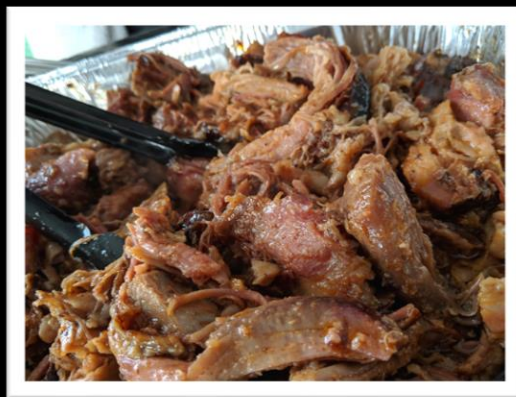
Variety of fava and kidney beans, carefully slow cooked in our secret BBQ sauce, combined with an array of spices.

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 bar-b-que, or smoked with our finest ingredients.



On the Side...

**Potato Salad • Macaroni Salad •
Cole Slaw • Pasta Salad
Mixed Grilled Vegetables
Cornbread**

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". Choose from 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



Old World Style Pasta

(Serves 10-12, ½ pans) *Add a protein, chicken \$14.99 shrimp \$24.99 Lb.

Lasagna \$64.99

Your choice, traditional meat, spinach or cheese.

Eggplant Rollatini \$64.99

Hand breaded eggplant stuffed with ricotta cheese topped with our house made marinara sauce and parmesan cheese.

Baked Ziti, Stuffed Shells, Manicotti \$55.99

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

Penne Alfredo with broccoli \$55.99

Pasta cooked al dente in our chef prepared Alfredo sauce with broccoli.

Meat Entrees

(Serves 10-12, ½ pans)

Beef Tenderloin Tips Burgundy *Market Price

Sliced tenderloin tips cook with a burgundy wine sauce and sliced white mushrooms.

Beef Tenderloin Tips Peppered Steak *Market Price

Sliced tenderloin tips sauteed with peppers and onions in a rich Asian Hoisin with a hint of sesame oil.

Pork Loin; Herbed or Cranberry Apple Stuffing \$87.99

Selected pork loin with our chef prepared cranberry apple or herbed stuffing. Both are paired with a mouthwatering pork sauce.

Roast Turkey \$64.99

Slow roasted turkey breast cooked to perfection served along with pan dripping gravy and cranberry sauce.

Rigatoni Bolognese \$55.99

Our own butcher grind blend beef cooked in a seasoned tomato and mirepoix with a hint of cream and cinnamon. Served to you in rigatoni pasta.

Blushing Rigatoni with Sweet Italian Sausage \$55.99

Our house prepared blush sauce served with al dente rigatoni and Murphy's home made sweet Italian sausage.

Pesto Cream Farfalle \$55.99

A delicious blend of Alfredo and pesto tossed with al dente farfalle pasta.

Spaghetti with Meatballs \$55.99

Every kids favorite. Murphy's own meatball recipe tossed with our house marinara, served al dente pasta.



Murphy's butcher shop Sweet Italian or Hot Sausage with peppers and onions. \$59.99

Our butcher's recipe sausage cooked along with peppers and onions. Done the old-world style, low and slow.

Cocktail Meatballs \$59.99

Your choice of butcher grind beef or turkey, cocktail meatballs served to you in your choice of marinara or Swedish sauces.

Veggies & Sides

Serves 10-12, ½ pans

Oven Roasted Petite Potatoes \$34.99

Herb roasted potatoes seasoned to perfection!

Mashed Potatoes \$34.99

This all-time favorite is a hit at any function. Mashed Idaho potatoes, butter and milk. How can you go wrong?

Autumn Mashed sweet Potatoes \$34.99

With every bite, close your eyes and you can almost feel like you're in a Norman Rockwell holiday painting.

Au Gratin Potatoes \$34.99

Precision sliced, cooked, and blended with our chef's recipe cheese sauce.

Heritage style Wild Rice and Garbanzo Beans \$49.99

These wild grains accompanied with long grain rice blended with garbanzo beans, seasoned and balanced with dried cranberries and walnuts.

Rice Pilaf or Steamed Brown Rice \$39.99

Our own recipe blended with chicken stock, minced onion or can be substituted with steamed brown rice for a healthier alternative.

Risotto style Orzo with Mushrooms \$44.99

This recipe comes to us from the Greek villages in the hills of Sicily. Old-world style with robust flavor, getting you to come back for more.

Roasted Cauliflower topped with Parmesan Cheese \$39.99

Roasted cauliflower florets seasoned in the Mediterranean style extra virgin olive oil, topped with parmesan cheese.

Steamed Green Beans or Broccoli \$39.99

Your choice of almondine, roasted garlic or topped with parmesan cheese.

Macaroni & Cheese \$44.99

Al dente cooked elbow macaroni carefully folded into an array of special cheese.

Artisan Breads and Rolls \$3.00 per person

Assortment of artisanal breads or assortment of dinner rolls.

Center of the Plate...

Chicken Entrée's (10-12, ½ pans)

Chicken Marsala \$66.99

Boneless chicken breast lightly floured, deglazed, and pan-seared with marsala wine finished in the oven with sliced white mushrooms.

Chicken Piccata \$66.99

Boneless chicken breast lightly floured and pan-seared deglazed with white wine, lemon butter and capers.

Chicken Parmesan \$66.99

Our recipe of delicately breaded chicken breast, fried and finished in the oven. Topped off with parmesan and mozzarella cheeses. Served with chef prepared marinara sauce.

Chicken Tenders or Chicken Wings \$95.99

Includes celery sticks and dipping sauce of blue cheese dressing. This pan is 5 lbs. of enjoyment!



Seafood & Fish Entrée's (10-12, ½ pans)

Farm raised Atlantic Salmon, *Market Price

Our chef's cooking techniques and superior Bourbon sauce will ensure you coming back for more.

Panned Seared Scallops with Lemon, Butter and White Wine *Market Price

Lightly floured and pan-seared sea scallops served to you in a delicate lemon, butter and white wine sauce.

Char-Broiled Swordfish served with Mango Salsa *Market Price

Swordfish loin beautifully char-broiled served with our full of flavor mango salsa.

Lobster Macaroni & Cheese *Market Price

We only use cold water lobster folded into the cheese for the perfect blend.



Kids Choices (\$9.99 per child)

Chicken Fingers

Lightly breaded chicken tenderloins served with French fries.

Murphy's Certified Angus Hamburger

You can get it the way you like. Choice of cheese

All Beef Hot Dog

Grilled for you, to perfection.

*All kids choices are served with macaroni and cheese.



*Ask about our Vegan and Vegetarian options

Sweet Endings...

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, and Cherry made by Murphy's own bakers.

Cheesecake

Your choice of Strawberry, Cherry, Marble 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 whipped cream.

Red Velvet Cake

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

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)

Chocolate Covered Pretzel Platter

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

Homemade Cupcakes

Wedding Cakes Available

*TIERED CAKES NEED A 7 DAY LEAD TIME,
PLEASE CONTACT OUR BAKERY DEPT.



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: ¼ sheet cake (20 pieces), ½ sheet cake (40 pieces), full sheet cake (80 pieces)*

Cake: Yellow or chocolate.

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

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



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.

Wines, 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