



**Order Today!**

**Mondo**  
**market**  
**Catering Menu**



Gourmet,  
fresh  
ingredients

# Cheese and Charcuterie Plates

\$65 serves 10 | \$117 serves 20

### Spanish Plate

manchego, garroxta, jamon serrano, membrillo, marcona almond

### Snack Time

aged gouda, aged white cheddar, sopressata, sliced apple, nita crisp crackers

### Local Board

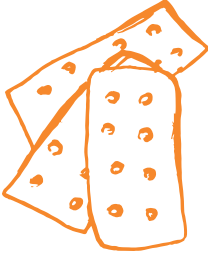
mouco cheese, bee squared honey, avalanche goat cheddar, elevation salami, merfs mustard, mile high giardiniera, house made jam

### Dealer's Choice

cheese and meat of the day, nuts, olives, fruit

### Custom Board

custom crafted to your specifications, includes, cheese, meat olives, crackers and nuts



Please provide 24 to 48 hours notice for preparation



healthy,  
nutritious  
fare

## Salads

**\$35 serves 10 | \$63 serves 20**

### **Panzanella**

marinated tomato, mozzarella, crouton, arugula, smoked balsamic

### **Chicken Caesar**

romaine, roast chicken, crouton, parm frico, boquerones

### **Garden**

lettuce, cherry tomatoes, cucumber, carrot, green onions, radishes, celery and mushroom



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## Sandwich Platter

**\$85 serves 10 | \$155 serves 20, mix and match from menu**

- H** Breakfast Sandwich\*  
prosciutto, eggs, mustard, cheddar
- H** Porco  
ham, pancetta, cheddar, balsamic vinegar, mustard
- H** Pesto  
ham, basil pesto, tomato pesto, mozzarella, balsamic vinegar
- C** Turkey  
jarlsberg cheese, roasted tomato, onion, lettuce, mayo, mustard
- C** Spicy Tritalian  
capicola, coppa, bresaola, parrano cheese, giardiniera, mustard
- C** Roast Beef  
cheddar, roasted peppers, lettuce, mayo, mustard, onion, balsamic vinegar
- H** Prestige (Grilled Cheese)  
mozzarella, raclette cheese, cheddar



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## Lunchbox Special

Choose any sandwich and get a bag of chips, mini brownie, and a 250ML Boxed Water for \$12.50



(minimum order 10)

\* These items may be served raw or uncooked, or contain raw or uncooked ingredients. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



# Pasta


**\$89 serves 10 | \$161 serves 20**

**Loaded Mac & Cheese**  
 red pepper radiatori, herbed bread crumbs, bacon, arugula and parmesan

**Rigatoni & Sauce**  
 rigatoni and chicken meatballs with old school red sauce and parmesan

**Kale Gemelli**  
 kale gemelli with almond kale pesto, preserved lemon, parmesan, toasted almond, and bread crumbs

**Noodle Pasta Bar - Build Your Own Pasta**  
 includes one sauce and topping, \$1 for each additional topping

Pick Your Noodle	Pick Your Sauce	Additional Topping (+\$1) 	
Rigatoni Ditalini Kale Gemelli Red Pepper Radiatori Spaghetti	Old School Red Sauce Kale & Almond Pesto Chili Garlic Oil Aged Cheddar Cheese Little Noodle Blush	Roasted Chicken Italian Sausage Shaved Prosciutto 2 Chicken Meatballs Bacon Parmigiano-Reggiano Feta Blue Cheese	Arugula Chickpeas Seasonal Vegetables Roasted Mushrooms Sundried Tomatoes Roasted Broccoli Pecorino Fresh Mozzarella

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# Treats

**\$35 serves 10 | \$63 serves 20, mix and match from menu**

### Banana Bread

moist and not too savory with candied walnuts, nutmeg and cinnamon

### Coffee Cake

classic coffee cake made with cardamom and cinnamon crumb, and rotating fruit mix-in

### Tiramisu

amaro and coffee soaked ladyfingers with a chocolate dusted marscapone cream

### Canoli

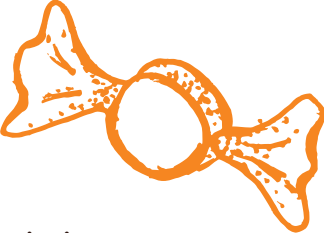
italian pastry shells filled with sweet, creamy filling made of marscapone, chocolate and candied orange

### Deep River Chips

Kettle cooked GMO and gluten free chips. Ask for available flavors

### Halva

classic Middle Eastern fudgelike candy dessert that is made from tahini, honey and nuts



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*whatever  
your heart  
desires*

## Custom Catering

**Let's work together and create the perfect meal for your luncheon, private party wedding or corporate event!**

### **Hors d'oeuvres**

Whether you desire dazzling and fancy or easily portable and palatable, we have the perfect finger foods for your special day.

### **Entrées**

Plan the perfect main dish for your event by exploring the many culinary options with our in-house chefs. Spicy lobster pasta, marinated chicken kabobs or bacon and butterbean soup - let your mind wander!

### **Cheese Plates**

Custom crafted to your specifications. Include your favorite cheeses and meats; choose from a wide selection of different crackers and breads; and add some sweet and salty nibbles to complete the plate.

### **Side Dishes**

From coleslaw and potato salad in the summer to oven-roasted asparagus in the fall, we can create any side dish to satisfy your guest's cravings.

### **Desserts**

Finish your meal with the perfect dessert. We have an assortment of favorite sweets at the market: canoli; cookies; cake; banana bread and halva! However, our imagination doesn't stop there.



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