Market Menu





modern twist on an old-world market,
Morton's Gourmet Market features gourmet
groceries, fresh seafood, a butcher shop, a bakery,
coffee, espresso, a deli, fresh produce, specialty
sandwiches & salads, a fine wine shop, in-house
sushi chefs, hot prepared meals, gourmet heat &
serve entrées, soups, pizza, and gift baskets for
any occasion ... we deliver!





941-955-9856

Let us make your next event a success!

Full Service Catering

Our Catering Services Include: Full Bar Service | Party Rental Coordination | Buffet Service | Cocktail Parties | Sit Down Service | Food Stations | Floral Service | Party Tents | And Much More! Call 941-955-9856 and make an appointment with our Catering Manager today!

Custom Themed Menus

Let Morton's create a custom menu* for your special event or ask about one of our themed menus: Southern Barbecue | Polynesian | Cuban | Latin | Kosher Style | Brunch | Asian | Homestyle | And More! Morton's Chefs Can Customize a Menu Especially For You!

* 25 person minimum guest count for Custom Menus



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www.mortonsmarket.com 1924 S. Osprey Avenue, Sarasota, FL 34239



Breakfast & Brunch

COFFEE SERVICE

Serves 8

\$25/carafe

Premium roasted coffee with creamers, stirrers, sugar, sweeteners and cups.

BREAKFAST PASTRY PLATTER

Assorted Danish, muffins, scones and croissants; floral garnish. Mini Pastries | \$20/doz Regular Pastries | \$55/doz

ASSORTED BAGEL PLATTER

Butter and cream cheese \$4.99/person With smoked salmon \$13.99/person

SWEET BREAKFAST BREADS PLATTER

Serves 12-16 | **\$38**Assorted: Banana-Nut, Zucchini,
Vanilla Pound Cake, Sour Cream,
and Lemon-Poppy.
Served with butter and floral garnish.

BREAKFAST CROISSANT SANDWICHES

\$6.99/ea

Choose: Bacon, Ham or Sausage with Egg and Cheese.

9" QUICHES

Serves 6-8

Spinach | \$14.99 Ham and Broccoli | \$14.99 Lorraine | \$16.99 Crabmeat | Market Price

FRITTATA

Half Serves 10-16 | Full Serves 16-30

Veggie - Half Pan | **\$35**

Veggie - Full Pan | \$70

Chorizo - Half Pan | **\$45** Chorizo - Full Pan | **\$90**

BREAKFAST SIDES

Bacon | **\$3/person**Sausage Patty | **\$3/person**Sausage Link | **\$3/person**

WATERMELON PEACOCK FRUIT DISPLAY

A spectacular presentation of our fruit kabobs on a hand-carved watermelon peacock served with yogurt dipping sauce.

Small (32 kabobs) | \$125 Large (70 kabobs) | \$220

FRUIT KABOBS

With Yogurt Dip | \$28/doz

FRESH FRUIT PLATTER

Pineapple, Honeydew, Cantaloupe, Grapes and beautifully garnished with Berries.

Small (Serves 10-15) | \$48 Medium (Serves 16-26) | \$69 Large (Serves 27-40) | \$95





Deli Platters & Sandwich Platters

TEA SANDWICHES

\$26/doz

\$4 upcharge for Lobster Spread

Up to 3 selections per dozen of fillings: tuna, egg, chicken or ham salads, cucumber cream cheese, pimento-cheese, smoked salmon, olive, or lobster spreads; garnished. (1 doz minimum)

SILVER DOLLAR SANDWICHES

4.50/ea

Your choice of salad* or meat cheese and filling. *Additional charge for Shrimp, Salmon or Crab Salads

HYE ROLLERS

\$26/doz

Bite-sized spiral sandwiches rolled in soft tortillas; choice of meat and cheese or vegetarian fillings.

MORTON'S DELI SANDWICHES

\$6.99+/person

Assorted over-stuffed deli sandwiches;
With condiments and pickles.

TRAY OF CRUSTY FRENCH OR DINNER ROLLS

\$24 (20 rolls)

BOX LUNCH

\$10.99/person

Sandwich and choice of 2 of the following: potato salad, pasta salad, coleslaw, fruit salad, chips or chocolate-chip cookie.

DELUXE BOX LUNCH

\$13.99/person

Sandwich and choice of 2 of the following: potato salad, pasta salad, coleslaw or fruit salad.

Comes with chips and chocolate-chip cookie.

ALL AMERICAN DELI PLATTER

\$11.99/person

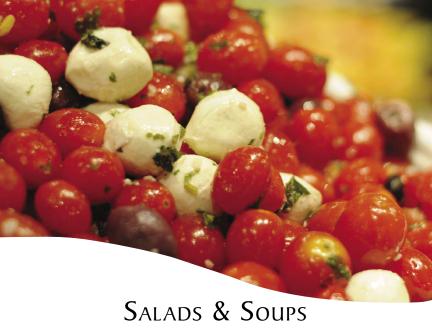
(Includes lettuce, slice of tomato and onions) Turkey, Roast Beef & Ham. Swiss, American & Provolone cheeses, condiments and sliced breads.

VEGETARIAN SANDWICH PLATTER

\$6.99+/person

Includes items such as: Roasted Veggie Wraps, Caesar Salad Wrap and Tomato Caprese Sandwich.





SALADS BY THE POUND

Morton's Classic Chicken Salad \$11.99
Honey Pecan Chicken Salad \$11.99
Curry Chicken Salad \$11.99
"Aunt Bessie's" Cole Slaw \$5.99
Pad Thai Shrimp Salad \$14.99
Old Fashioned Potato Salad \$5.99
Red Bliss Potato Salad \$5.99
Haricot Vert and Roasted Red Potatoes \$9.99
Caprese Salad \$12.99
Greek Pasta Salad \$9.99
Black Bean and Corn Salas \$9.99

Artichoke and Hearts of Palm \$12.99
Peas and Peanuts \$8.99
Traditional Shrimp Salad \$17.99

Egg Salad **\$9.99**Chopped Chicken Liver **\$11.99**

Roasted Beets **\$9.99**Grilled Chicken and Penne Pasta Salad **\$14.99**

Blue Crab Salad **\$49.99**Tortellini Salad **\$8.99**Spanish Rice Salad **\$8.99**

Cucumber and Red Onion **\$8.99**Native Harvest Salad **\$8.99**Kale Salad **\$18.99**

All salads can be bowled and garnished.

Prices and availability subject to change based on seasonality.

HOMEMADE SOUPS

The following soups are available every day in pints or quarts.

Cream of Wild Mushroom
Italian Wedding Soup
Grandma's Chicken Noodle
Seasonal Vegetable (Vegetarian)
Morton's Famous Chili
New England Clam Chowder
Gazpacho
Claire's Butternut Squash
Roasted Red Pepper and Crab





Veggie Platters & Salads

FIRE ROASTED MEDLEY OF VEGETABLES

A bountiful display of seasoned fire-roasted vegetables which includes items such as bell peppers, yellow squash, asparagus, onions, mushrooms, zucchini and carrots with our garlic-balsamic marinade.

Small (serves 10-15) | \$65 Medium (serves 16-26) | \$90 Large (serves 27-40) | \$110

FRESH GREEN SALADS

Caesar; Small \$45 | Large \$95 Greek; Small \$50 | Large \$100 Garden; Small \$45 | Large \$95 Spinach; Small \$45 | Large \$95 Cobb; Small \$60 | Large \$110 Chef; Small \$60 | Large \$110

Field Greens with Strawberries and Blue Cheese;

Small \$55 | Large \$105

Add sliced grilled chicken to any salad \$3.99/person Add sliced grilled flank steak to any salad \$6.49/person

All salads include dressing - choose from; Blue Cheese, Ranch, Cusabi, Raspberry or Balsamic Vinaigrette for Cobb, Chef, Garden and Field Green Salads.

Small bowls serve 10-15 | Large bowls serve 18-25.

CRUDITE PLATTER

Fresh garden vegetables served with our own house-made ranch dressing.

Small (serves 10-15) | \$40 Medium (serves 16-24) | \$55 Large (serves 25-40) | \$80

OLIVE RELISH TRAY

Pickles, Borettane Onions, Green, Black and Marinated Mixed Olives, Pepperoncinis, Peppadew Peppers, Stuffed Cherry Peppers and Giardiniera Salad.

> Small (serves 10-15) | \$45 Medium (serves 16-24) | \$55 Large (serves 25-40) | \$90





Hors d'oeuvres

SERVED COLD

Prosciutto di Parma-Wrapped Asparagus \$32/dozen
Tomato Basil Bruschetta (Deconstructed) \$22/dozen
Caprese Mini Skewers \$20/dozen
Prosciutto di Parma and Marinated Melon \$32/dozen
Sesame Tuna Medallions with Wasabi \$48/dozen
Cilantro-Lime Shrimp \$38/dozen
Classic Deviled Eggs \$20/dozen
Stuffed Grape Leaves \$24/dozen
Yucca Bites with Cilantro Aioli \$28/dozen
Beef Skewers with Chimichurri \$32/dozen

Ask about our selection of hand-rolled sushi and sashimi Served with traditional accompaniments.

SERVED HOT

Sesame Chicken Skewers with Honey Mustard Sauce \$32/dozen
Mini Crab Cakes with Remoulade \$42/dozen
Veggie Egg Rolls with Sweet Thai Chili Sauce \$30/dozen
Parmesan Meatballs with Marinara \$26/dozen
Mini Beef Wellingtons with Cabernet Demi \$46/dozen
Pork Potstickers with Soy Ginger \$32/dozen
Stuffed Mushroom Caps; Sausage, Parmesan and Spinach \$36/dozen
Chicken Satay with Thai Peanut Sauce \$32/dozen
Coconut Shrimp with Mango Chutney \$38/dozen
Spanakopita \$26/dozen
Edamame Dumplings \$26/dozen
Bacon Wrapped Scallops \$48/dozen
Falafel with Tzatziki Sauce \$24/dozen
Korean Meatballs \$24/dozen

(Minimum order is one dozen per variety)





Hors d'oeuvre Packages

All Platters Served Cold

COASTAL

Cilantro Lime Shrimp, Sesame Tuna Medallions with Wasabi, Bacon Wrapped Scallops, Seafood Salad, Lobster Spread with Crackers, Lemon Wedges, Soy and Pickled Ginger.

Small \$165 | Large \$310

MEDITERRANEAN

Stuffed Grape Leaves, Falafel, Spanakopita, Tzatziki, Marinated Olives, Hummus and Pita Bread.

Small \$140 | Large \$280

ASIAN

Duck Wraps with Plum Sauce, Edamame Dumplings with Ponzu, Chicken Satay with Peanut Sauce, Korean Meatballs with Thai Chili Sauce, Sesame Tuna Medallions with Wasabi, Soy and Pickled Ginger.

Small \$140 | Large \$280

Small Platters - 1 dozen each item | Large Platters - 2 dozen each item



Morton's custom-made Gift Baskets are perfect for any occasion! Contact the market for details.



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CARVED CHILLED MEAT PLATTERS

ROAST TENDERLOIN OF BEEF MARKET PRICE

Seasoned, roasted and sliced. Served with creamy horseradish sauce and roasted garlic. $3\ 1/2 - 4\ lbs$ average.

SUGAR CURED PORK LOIN, WITH SOUR CHERRY CHUTNEY

FOR 15-20 | \$110

Seasoned, roasted, sliced and served with seasonal fruit chutney.
5 lbs average cooked weight.

CARVED TURKEY BREAST

FOR 15-20 | \$110

Natural oven-roasted turkey breast served with cranberry sauce or honey mustard. 5 lbs average cooked weight.

FLEUR DE LIS HAM

FOR 15-20 | \$95

Roasted with a brown sugar and mustard crust, sliced and served with chutney.

5 lbs average cooked weight.

FLANK STEAK WITH CHIMICHURRI

FOR 15-20 | \$165

Herb marinated, grilled and served with chimichurri sauce.
5 lbs average cooked weight.

Accompanying tray of Crusty French or Dinner Rolls \mid \$24 (20 rolls) No half orders available on these items.

All platters served cold.





Casserole Dishes, Etc.

HALF PANS SERVE 6-8 | FULL PANS SERVE 12-16

Jerk Chicken, Caribbean Rice & Pinto Beans \$70/half pan | \$140/full pan

> Meat & Cheese Lasagna \$75/half pan | \$150/full pan

Vegetable Lasagna \$65/half pan | \$130/full pan

Shepherd's Pie \$65/half pan | \$130/full pan

Cuban Pork, Rice & Black Beans \$55/half pan | \$110/full pan

Cajun Seafood Jambalaya \$55/half pan | \$110/full pan

Pot Roast & Potatoes \$65/half pan | \$130/full pan

Dauphinoise Potatoes \$45/half pan | \$90/full pan

Lobster Mac & Cheese (100% Maine Lobster Tail) \$95/half pan | \$190/full pan

> Spanish Chicken & Yellow Rice \$65/half pan | \$130/full pan

Morton's Roasted Chicken | \$8.99/ea

Garlic Dough Knots | \$11.99/dozen





CREATE YOUR OWN

HALF PANS SERVE 6-8 | FULL PANS SERVE 12-16

ENTRÉES

Chicken Parmesan \$55/half pan | \$110/full pan

Eggplant Parmesan \$55/half pan | \$110/full pan

Meatballs in Marinara \$55/half pan | \$110/full pan

Swedish Meatballs \$55/half pan | \$110/full pan

Stuffed Cabbage \$55/half pan | \$110/full pan

Grilled Salmon Market Price

SIDES

Penne Pasta \$15/half pan | \$30/full pan
Spaghetti \$15/half pan | \$30/full pan
Mashed Potatoes \$35/half pan | \$70/full pan
Roasted Red Potatoes \$35/half pan | \$70/full pan
Mac and Cheese \$35/half pan | \$70/full pan
Baked Beans \$35/half pan | \$70/full pan
Rice – yellow or white \$35/half pan | \$70/full pan

VEGETABLES

Green Bean Almondine \$40/half pan | \$80/full pan
Roasted Vegetables \$60/half pan | \$120/full pan
Steamed Vegetable Medley \$40/half pan | \$80/full pan
Grilled Asparagus \$40/32 pcs | \$80/64 pcs
Brussels Sprouts with Honey Mustard
\$60/half pan | \$120/full pan





CHEESE, ANTIPASTO & MORE

MORTON'S CHARCUTERIE PLATTER

A Morton's signature presentation consisting of Soppressata, Prosciutto, Cappicola, Smoked Gouda, Pepper Jack and Candied Walnut Montchevre Goat Cheese. Accompanied with marinated olives, mango ginger chutney, whole grain mustard, and garnished beautifully with berries, candied nuts and assorted crackers.

Small (serves 4-6) | \$95 Large (serves 10-12) | \$190

BAKED BRIE | \$85

Two pound wheel with choice of filling baked in puff pastry; choose from cinnamon/pecan, hot pepper jelly, mushroom or raspberry fillings.

DOMESTIC CHEESE PLATTER

Our most popular domestic cheeses (Swiss, Cheddar & Pepper Jack) cut to crouton size & served with fresh fruit and assorted crackers.

Small (serves 10-15) | \$65 Medium (serves 16-26) | \$100 Large (serves 27-40) | \$130

ARTISAN CHEESE PLATTER

Morton's specializes in Artisan cheeses, both domestic & imported. This beautifully garnished assortment of cheese wedges contains the following selections: Triple Cream Brie, White Stilton with Dried Fruit, Young Gouda, Gorgonzola and Pecan-crusted Chevré.

Garnished with seasonal berries, fruit and crackers.

Small (serves 8-12) | \$95

Medium (serves 13-20) | \$150

Aedium (serves 13-20) | \$150 Large (serves 21-30) | \$200

ANTIPASTO PLATTER

A traditional assortment of Italian specialties: Mortadella, Genoa salami, Capicola, imported olives, artichoke, hearts of palm, provolone and fresh mozzarella.

> Small (serves 10-15) | \$90 Medium (serves 16-26) | \$130 Large (serves 27-40) | \$180

MORTON'S BREAD BOULE TRILOGY | \$90

Serves 10 - 15

Trilogy of Morton's house-made dips. Choice of Spinach Artichoke, Greek Feta, Beer-Cheese, Hummus, or Pimento Cheese Served with pita chips for dipping.





Pâté, Smoked Salmon & Shrimp

PÂTÉ SAMPLER

A selection of pâté with different flavors and textures. Served with baguette toasts, olives and cornichons.

> Small (serves 10-15) | \$95 Medium (serves 16-26) | \$150 Large (serves 27-40) | \$200

SMOKED SALMON & CAVIAR TORTE

A Morton's signature dish. Smoked salmon, chopped red onions, avocado and chopped eggs layered in a cream cheese torte topped with caviar. Served with crackers.

Small (serves 10-20) | \$120 Large (serves 21-35) | \$180

NORWEGIAN SMOKED SALMON PLATTER

 $\label{eq:platters} Platters include \ baguette \ to asts, \ capers, \ dill \ sauce, \\ chopped \ shall ots \ and \ eggs.$

Sides averages 21/2-3 lbs

MARKET PRICE

POACHED NORTH ATLANTIC SALMON

Poached and covered with cucumber "scales". Served with our dilled sour cream sauce and baguette toasts.

Sides averages 2½-3 lbs

MARKET PRICE

CAVIAR DISPLAY

Quotes based on availability and market price. We can provide any variety you wish along with blini, non-pareil capers, crème fraîche, chopped shallots, lemon wedges and chopped hard-boiled eggs.

\$5.99/person | Plus the cost of the Caviar

COCKTAIL SHRIMP PLATTER

Morton's uses only the finest plump jumbo shrimp (16/20 count), with Morton's zesty cocktail sauce and lemon wedges.

Small (2½ lbs) | \$99 Medium (5 lbs) | \$189 Large (7½ lbs) | \$269





Bakery Goodies

CUSTOM EVENT CAKES

(72 hour notice required)

8" Cake | \$29+
10" Cake | \$38+
Quarter Sheet Cake | \$50+
Half Sheet Cake | \$75+
Full Sheet Cake | \$140+
Cupcakes | \$39+/dozen
Mini Cupcakes | \$24+/dozen

Charges for up-grade requests. 1 dozen minimum for all cupcakes.

CAKE FLAVORS

Coconut
Chocolate Fudge
Raspberry Fudge
Vanilla
Carrot
Chocolate Truffle (gf)
Lemon
Seasonal Flavors Upon Request.

INDIVIDUAL DESSERTS

Chocolate Éclair
Cannoli
French Macarons
Chocolate Trilogy Tower
Key Lime Tower
Crème Brûlée
Chocolate Mousse Cup
Raspberry Lemon Drop
Chocolate Dipped Strawberries
Coconut Macaroon

TRAY of CRUSTY FRENCH or DINNER ROLLS \$24 (20 rolls)

DESSERT BAR TRAY

Assorted: Brownies (contains nuts),
Lemon, Apple Crumble, Peanut
Butter, Triple Chocolate Coconut
and Chef's Selection
Small (16 pcs) | \$24
Medium (24 pcs) | \$36

BROWNIE TRAY

Large (36 pcs) | \$50

May contain nuts

Small (16 pcs) | \$24 Medium (24 pcs) | \$36 Large (36 pcs) | \$50

MINI PASTRY TRAY

\$28/dozen

Assorted: Lemon Tarts, Cannolis, Cream Puffs, Chocolate Mousse Tarts, Turtle Cups, Berry Tarts, French Macaron, Petit Pecan Pie, Chocolate Banana Cup and Chef's Selection

PIES

Key Lime Pie Old Fashioned Apple Pie Blueberry Pie Cherry Pie

ASSORTED COOKIE TRAY

Assorted: Chocolate-Chip,
Peanut Butter,
White Chocolate-Macadamia,
Sugar and Oatmeal-Raisin
Small (16 pcs) | \$22
Medium (24 pcs) | \$32

Large (36 pcs) | \$45

WEDDING CAKES & SPECIAL OCCASION DESSERTS

Let us create a one-of-a-kind cake for you!

Call our pastry chef for more info and a tasting.



ORDERING GUIDELINES

For information or to place an order call 941-955-9856 or visit the Customer Service Desk.

In order to provide quality service, we request at least 48-72 hours notice for most items on our menu.

Plasticware is available at an additional charge.
Delivery is available during market hours;
accommodations can be made for special requests.
A nominal fee is charged for delivery based upon zip code.

Prices do not include tax and are subject to change due to market conditions and availability. Payment is required prior to delivery. Cancellation of orders less than 24 hours in advance of pick-up or delivery will be billed at full price.

The potential for the inadvertent presence of nuts or nut residue in prepared foods as well as pit fragments in pitted olives exists. There is a risk associated with consuming raw fish and raw fish eggs. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw fish and raw fish eggs and should eat them fully cooked.

The items in this Market Menu are only suggestions; you may order any of Morton's signature dishes or your personal favorites. Our chefs will always do their utmost to accommodate you!

This Market Menu supersedes all previous. Prices subject to change without notice.



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