

Weiland's
MARKET ESTD 1961

**CATERING TO GO
MENU**

**3600 Indianola Avenue
614-267-9878
contact@weilandsmarket.com
WeilandsMarket.com**

Hors d'Oeuvres

- Depending on the amount you order, we'll put hors d'oeuvres in foil pans with lids for reheating or baking, or microwavable (not oven-proof) containers.
- Plates, cups, napkins, and serving ware aren't included.
- Please order 48 hours in advance.

Brie Wheel

Topped with caramel, toasted almonds, and dried cranberries, cherries & apricots. Crackers included. Serves 15-20. Priced by the piece **V**

Cocktail Meatballs

- **Beef & Pork** in sweet BBQ sauce – Priced by the pound

Stuffed Mushrooms *(mushrooms are not pre-cooked; we'll provide baking instructions)*

- **Our Sweet Italian Sausage** – Priced by the pound
- **Spinach & Parmesan** – Priced by the pound **V**
- **Crab Dip** – Priced by the pound

Platters

- Unless a 50-piece minimum is noted, platters are priced by the person. Minimum 10-person order.
- Plates, cups, napkins, and serving ware aren't included.
- Please order 48 hours in advance.

Asparagus Burst

Steamed & chilled asparagus spears with a bowl of lemon Parmesan dip – 50 piece minimum **V GF**

Charcuterie & Cheese

Soppressata, chorizo, Genoa salami & pepperoni; garlic quark & artisan Italian cheeses; roasted tomatoes, olives, cornichons; Dijon mustard & fig jam. Crackers included.

Deli Meats & Cheeses

- **Sliced:** Roast beef, ham, turkey; Swiss, mild cheddar & Colby Jack
- **Bread & Condiments:** A variety of sliced breads & buns. With lettuce, pickles, sliced tomatoes & onions, and packets of mayonnaise and mustards (yellow & brown).

Deviled Eggs

Classic filling; 50 piece minimum **V GF**

Dips & Spreads

Choose up to 3: million dollar **GF**; spinach **V GF**; Jarlsberg **V GF**; pimento cheese **V GF**; dried beef & onion **GF**; dill **V GF**; or chili con queso **V GF**. Crackers included.

Fruit

Strawberries, grapes, melons & pineapple **V GF**

Fruit & Cheese

Strawberries, grapes, melons & pineapple; cubed Colby jack, Swiss & mild cheddar **V GF**

International Cheeses

Cheeses from seven countries; garnished with fresh fruit. Crackers included. **V**

Mini Sandwiches

- **Croissants:** Our egg **V**; ham; tuna; or chicken salads (traditional, dill, or dried cranberry & walnut); *minimum 12 of each kind*
- **Buns:** Roast beef & cheddar; ham & Swiss; or turkey & muenster; *minimum 12 of each kind*

Roasted Meats

- **Beef Tenderloin** or **Bistro Steaks** with a bowl of horseradish sauce
- **Herb Chicken** with a bowl of basil pesto mayonnaise

Shrimp

Cooked, tail-on, peeled & deveined (16-20-count **or** 26-30 count); with a bowl of cocktail sauce & lemon wedges **GF**

Vegetable

Assorted vegetables with a bowl of our dill dip **V GF**

Vegetable & Cheese

Broccoli, carrots, cherry tomatoes; cubed Colby jack, Swiss & cheddar with a bowl of our dill dip **V GF**

Entrées & Sides

- *Depending on the amount you order, we'll put entrées & sides in foil pans with lids for reheating, or microwavable (not oven-proof) containers. Entrées & sides are fully cooked.*
- *Plates, cups, napkins & serving ware aren't included.*
- *Please order 48 hours in advance.*

Pasta & Vegetarian

- **Bucatini e Pepe** with Parmesan, Pecorino, ground black pepper & a little crushed red pepper **V**
- **Cheese V or Beef Ravioli** in marinara sauce
- **Wild Mushroom Ravioli** in Alfredo sauce **V**
- **Florentine Stuffed Shells** in marinara sauce **V**
- **Eggplant Parmesan** in marinara sauce, with or without linguine **V**
- **Lasagna (ground beef & pork)** in marinara sauce
- **Shrimp Creole Fettuccine**
- **Penne & Sausage** in marinara sauce with our sweet Italian sausage
- **Spaghetti & Meatballs** in marinara sauce with beef & pork meatballs
- **Macaroni & Cheese** (traditional **V**; bacon blue; or white cheddar **V**)

Chicken

- **Chicken Pot Pie**
- **Cordon Bleu** with ham & Swiss and Dijon cream sauce
- **Chicken Marsala**, with or without linguine
- **Herbed Roasted** with white wine Gouda sauce
- **Parmesan** in marinara sauce, with or without linguine
- **Balsamic Chicken GF**, with or without arugula & pesto pappardelle **V**

Pork

- **Baked Ham:** Dinner slices with brown sugar & pineapple glaze **GF**
- **Parmesan-Crusted Pork Tenderloin GF**
- **Smoked Sausage** with Potato and Cheese Pierogies

Beef

- **Beef-Stuffed Cabbage Rolls** in tomato sauce
- **Beef and Rice-Stuffed Green Peppers** in tomato sauce
- **Breaded Veal Patties** with Dijon cream sauce
- **Grilled Bistro Steaks** with mushroom demi-glace, sliced or whole

Seafood

- **Cajun-Blackened Salmon** **GF**
- **Roasted Sesame Salmon** **GF**
- **Pecan-Crusted Tilapia**
- **Crab-Crusted Tilapia**
- **Parmesan-Crusted Cod**

Sides

- **Asparagus** with Hollandaise sauce **V GF**
- **Brussels Sprouts**: Parmesan or cranberry walnut **V GF**
- **Cauliflower** breaded & fried, in General Tso's or Buffalo sauce **V**
- **Roasted Cauliflower** **V GF**
- **Corn** in butter **V GF**
- **Fettucine Alfredo** **V**
- **Green Beans**: Traditional cooked with bacon **GF**; almondine **V GF**; traditional casserole with crispy onions **V**; Sicilian with roasted red peppers & pine nuts **V GF**; or sesame **V GF**
- **Potatoes**: Mashed; roasted maple sweet; rosemary redskin; Longhorn wedges **V GF**; twice-baked with Cheddar and chives **V GF**; or tater tot casserole **GF**
- **Potato & Cheese Pierogies** **V**
- **Risotto**: Mushroom **V GF**; or asparagus **V GF**
- **Spinach Artichoke Gratin** **V**
- **Oven Roasted Vegetables** zucchini, yellow squash, red onions, mushrooms & red bell peppers **V GF**
- **Wild Rice** **V GF**

Quiches (serve 8)

- **Asparagus & Cheese** with Asiago, Parmesan & Jarlsberg **V**
- **Bacon Cheddar**
- **Four Cheese** with Cheddar, Monterey Jack, Jarlsberg & mozzarella **V**
- **Lorraine** with Swiss, ham & onions

Side Salads

- *Priced per person. Minimum 10-person order.*
- *Plates, cups, napkins & serving ware aren't included.*
- *Dressing is in a lidded bowl. One type of dressing included per salad. Dressing options: Blue Cheese; Caesar; Classic Italian; Golden Italian; Mediterranean Feta; Poppyseed; Ranch; and Red Wine Vinaigrette.*
- *Please order 48 hours in advance.*

Baby Arugula

With grapes or oranges, walnuts & shaved Asiago **V GF**

Caesar

Romaine, Parmesan & herb croutons **V**

Garden

Romaine lettuce & mixed greens, matchstick carrots, broccoli florets, cucumbers, tomatoes, red onions & yellow bell peppers **V GF**

Strawberry Spinach

Baby spinach, mandarin oranges, sliced strawberries, shaved red onions, pecans & feta **V GF**

Spinach with Blueberries, Walnuts & Blue Cheese

Baby spinach, blueberries, walnuts & blue cheese **V GF**

Bread & Rolls

- A variety of slider buns, rolls, and breads is available.

Deli Salads

- *Depending on the amount you order, we can put salads in deli containers if you want to use your own serving bowls, or in lidded bowls or foil pans. Serving ware isn't included.*
- *Plates, napkins, and serving ware aren't included.*

- **Black Bean & Corn Salsa** **V GF**
- **Broccoli Carbonara** **GF**
- **Calabrese** with mozzarella, tomatoes, artichokes, and olives **V GF**
- **Chicken Salad:** Traditional **GF**; dill **GF**; curry **GF**; or dried cranberry & walnut **GF**
- **Cowboy Baked Beans** **GF**
- **Cranberry Orange Relish** **V GF**
- **Cucumber Onion** **V GF**
- **Egg** **V GF**
- **Fruit** **V GF**
- **Greek** **V GF**
- **Macaroni** **V**
- **Pasta:** Traditional; or Wild Mushroom **V**
- **Potato:** Mustard **V GF**; redskin **V GF**; dill **V GF**; German **GF**; or jalapeno cheddar **V GF**
- **Slaws:** Traditional **V GF**; blue cheese **V GF**; broccoli ramen; kale **V**; skinny **V GF**
- **Tuna** **GF**

Desserts

- *Please order 48 hours in advance.*

Dessert Platter

A selection of brownies & cookies. Priced per person. Minimum of 10 people.

Cakes & Cheesecakes

Cake slices and whole cakes. Based on seasonal availability, flavors include tiramisu, almond cream, limoncello, flourless chocolate, peanut butter & chocolate, carrot, red velvet, German chocolate & more. Cheesecakes include plain, Snickers, Oreo, buckeye & seasonal offerings.

**Here are some recommendations to help you
determine how much food & beverages you need for an event:**

- **Appetizers:** 4-6 hors d'oeuvres per person per hour of an event.
- **Beverages:**
 - Two servings of beer, wine or spirits per guest for the first hour of an event, then 1 serving per guest each hour after that.
 - Ice: 1 lb. per person for a two-hour event.
 - Water: At a sit-down meal, 1 liter for 3 guests; at a two-hour cocktail party, 1 liter for 4 guests.
 - Soft drinks & juices: If other beverages will be served, 1, 8-oz. glass per person. If there are children and/or you're serving all non-alcoholic beverages, 3 drinks per person for a two-hour event.
- **Cheese:** 2-4 oz. per person
- **Deli Salads** (e.g., chicken salad, potato salad): 4 oz. per person
- **Deli Salads, Sliced Meats or Cheeses for Mini Croissants or Slider Buns:** 2 oz. per sandwich; 1-2 sandwiches per person
- **Desserts:** 1-2 full size or up to 3 mini pieces per person; our cake slices are for 1-2 people
- **Dips & Spreads:** 2-4 oz. per person
- **Green Salads:** 2-4 oz. per person
- **Main course:**
 - 4-8 oz. main course, cooked (e.g., meats, pasta, seafood, poultry) per person
 - 8 oz. main course, uncooked food (e.g., meats, seafood) without a bone; 1 lb. per person for uncooked food with a bone
- **Rolls or Slices of Bread:** 1.5 per person
- **Sides (Vegetables, Potatoes, Stuffing, Gravy, etc.):** 4-6 oz. per person
- **Soups:** 1 cup per person
- **Vegetables & Sides:** 4-6 oz. per person

Compute ounces into pounds:

- 2 oz. = .125
- 3 oz. = .1875
- 4 oz. = .25
- 5 oz. = .3125
- 6 oz. = .375
- 7 oz. = .375
- 8 oz. = .5
- For example, 6 oz. of a side for 10 people = 3.75 lbs.