

CATERING MENU



Getit@theMarket[®]
WE CATER TO YOUR NEEDS



WELCOME TO WESTSIDE MARKET

Since 1965, Westside Market NYC has been engrained in the fabric of the Upper Westside. What sets this family business apart is our dedication to great personalized service, the friendliness of our knowledgeable staff, our commitment to the freshest produce, a wide range of gourmet items, and our full-service catering.

Our extensive menus are designed to accommodate any gathering and can be customized to meet your needs, whether formal or casual, corporate or private.

Now with 3 locations, we are looking forward to becoming your favorite local food market, and working with you on your next event.



RISE & SHINE BREAKFAST PLATTER

Our Continental Style Breakfast Platters include a delicious assortment of freshly baked miniature bagels, muffins, danishes, croissants & scones accompanies by plenty of sweet creamy butter, cream cheese, fruit jams & preserves garnished with fresh seasonal sliced fruit & berries.

Small (serves 8 to 10 people)	\$50	Large (serves 20 to 35 people)	\$130
Medium (serves 15 to 20 people)	\$80	Extra Large (serves 35 to 55 people)	\$225

BREAKFAST EXTRAS

GRANOLA PARFAIT	\$3.99	HOT OATMEAL CUP	\$2.99
10 oz cup with golden honey, fresh berries & 1% low-fat Greek yogurt		with brown sugar & honey	
MIXED FRUIT CUPS			\$3.99

FRESH VEGETABLE CRUDITES PLATTER

Our Crudités Platters are served with Fresh Homemade Dipping Sauces

Small (serves 8 to 10 people)	\$40	Large (serves 20 to 35 people)	\$85
Medium (serves 15 to 20 people)	\$70	Extra Large (serves 35 to 55 people)	\$125

FRESH SLICED FRUIT PLATTERS

Garnished with fresh berries & fresh leafy mint

WESTSIDE CALIFORNIA & LOCAL SELECTION

Fresh Domestic Sliced Fruits

Small (serves 8 to 10 people)	\$40	Large (serves 20 to 35 people)	\$100
Medium (serves 15 to 20 people)	\$70	Extra Large (serves 35 to 55 people)	\$130

WESTSIDE TROPICAL SELECTION

Fresh Imported, Sweet, Tropical Sliced Fruits

Small (serves 8 to 10 people)	\$50	Large (serves 20 to 35 people)	\$130
Medium (serves 15 to 20 people)	\$80	Extra Large (serves 35 to 55 people)	\$160

“Fruit so fresh, I thought
I was in the tropics.”
-Tracy M.





ASSORTED CHEESE PLATTERS

Garnished with Fresh Berries, Grapes & Table Water Crackers

WESTSIDE SELECTION

Assorted Domestic and Imported Cheeses

Small (serves 8 to 10 people)	\$50	Large (serves 20 to 35 people)	\$110
Medium (serves 15 to 20 people)	\$70	Extra Large (serves 35 to 55 people)	\$160

WESTSIDE EUROPEAN SELECTION

Choose from an array of European Specialty Cheeses

Small (serves 8 to 10 people)	\$70	Large (serves 20 to 35 people)	\$155
Medium (serves 15 to 20 people)	\$100	Extra Large (serves 35 to 55 people)	\$190

ASSORTED MEAT PLATTERS

Garnished with Marinated olives or cornichons. Mayo & mustard dressing are served on the side.
Served with a selection of fresh breads.

WESTSIDE SELECTION

Domestic, Roasted, Steamed, Smoked or Cured Meats

Small (serves 8 to 10 people)	\$60	Large (serves 20 to 35 people)	\$105
Medium (serves 15 to 20 people)	\$80	Extra Large (serves 35 to 55 people)	\$160

WESTSIDE EUROPEAN SELECTION

Imported or Domestic, Curd or Smoked Meats

Small (serves 8 to 10 people)	\$90	Large (serves 20 to 35 people)	\$180
Medium (serves 15 to 20 people)	\$125	Extra Large (serves 35 to 55 people)	\$215



“A selection so great and innovative the ‘Earl of Sandwich’ would be very proud.”

-Charles A.

SANDWICH AND WRAP PLATTERS

SANDWICH PLATTER

Create your own platter from our selection of quality meats and cheeses, and freshly baked specialty breads. We'll assemble a spectacular platter according to your taste and creativity. Suggested fillings: roast beef, ham, freshly roasted turkey, tuna fish, pastrami, grilled vegetable. Fresh bread selection: rye bread, seven grain bread, whole wheat bread, hero, or baguette.

Small (serves 8 to 10 people)	\$85	Large (serves 20 to 35 people)	\$150
Medium (serves 15 to 20 people)	\$120	Extra Large (serves 35 to 55 people)	\$175

FINGER SANDWICH PLATTER

For your next cocktail party, create your own finger sandwiches from our selection of quality meats and cheeses. We'll assemble an elegant platter according to your taste and creativity.

Small (serves 8 to 10 people)	\$85	Large (serves 20 to 35 people)	\$150
Medium (serves 15 to 20 people)	\$120	Extra Large (serves 35 to 55 people)	\$175

WRAP PLATTER

A selection of made-to-order assorted wraps hiding any combination of savory fillings.

We'll assemble the platter to your specification.

Selected wraps: spinach, plain, and sun dried tomatoes.

Few available fillings: grilled vegetables, turkey, eggplant parmesan, vegetarian combo, chicken parmesan, American cheese, cheddar cheese, brie, etc.

Small (serves 8 to 10 people)	\$85	Large (serves 20 to 35 people)	\$150
Medium (serves 15 to 20 people)	\$120	Extra Large (serves 35 to 55 people)	\$175



DIPS AND CHIPS PLATTER

\$10 extra for a Basket

TORTILLA CHIP PLATTER

A perennial crowd pleaser: authentic tortilla chips served with fresh salsa and guacamole

Small (serves 8 to 10 people)	\$30	Large (serves 20 to 35 people)	\$80
Medium (serves 15 to 20 people)	\$50	Extra Large (serves 35 to 55 people)	\$100

NACHOS GRANDE PLATTER

Crisp corn or flour tortilla chips topped with layers of sour cream, meat sauce, cheddar cheese, jalapeno slices and guacamole.

Small (serves 8 to 10 people)	\$55	Large (serves 20 to 35 people)	\$100
Medium (serves 15 to 20 people)	\$75	Extra Large (serves 35 to 55 people)	\$130

DIPS AND PITA TRAY

Your choice of five selected freshly-prepared dips. Select from our wide variety of dips including: hummus, taramosalata (caviar roe spread), feta and roasted pepper, Kalamata olives, yogurt & cucumber, or eggplant served with grilled pita triangles

Small (serves 8 to 10 people)	\$45	Large (serves 20 to 35 people)	\$95
Medium (serves 15 to 20 people)	\$65	Extra Large (serves 35 to 55 people)	\$135



“The antipasto tasted as beautiful as it looked.”

-Eugene A.



ANTIPASTO PLATTER

A combination of Aged Italian Provolone, Italian & French Cured Salami, Prosciutto wrapped asparagus spears, marinated baby mozzarella, parma cotto roasted ham, mortadella, smoked chicken breast, grilled shrimp, freshly baked foccacia, pepperoni, marinated artichoke hearts, roasted red peppers, marinated mushrooms, imported seafood salad & octopus salad, beautifully arranged on a bed of leafy greens.

Small (serves 8 to 10 people)	\$80	Large (serves 20 to 35 people)	\$185
Medium (serves 15 to 20 people)	\$125	Extra Large (serves 35 to 55 people)	\$235

ASSORTED SMOKED FISH PLATTER

Choose from Imported Irish, Scottish or Norwegian Smoked Salmon, Fresh Whitefish & Sable (add \$30.00 extra for sliced sturgeon on any platter)

Small (serves 8 to 10 people)	\$95	Large (serves 20 to 35 people)	\$190
Medium (serves 15 to 20 people)	\$145	Extra Large (serves 35 to 55 people)	\$290

Includes sliced tomatoes, Bermuda red onions, fresh cream cheese, one dozen assorted bagels & non-pareil caps.

SHRIMP COCKTAIL PLATTER

The center piece to any party: steamed and chilled jumbo shrimp served with our homemade secret cocktail sauce

Small (serves 8 to 10 people)	\$60	Large (serves 20 to 35 people)	\$120
Medium (serves 15 to 20 people)	\$90		



SUSHI PLATTER

VEGETARIAN SUSHI PLATTER

56 pieces for 8 people	\$50
Avocado Roll	16 pcs.
Cucumber Roll	16 pcs.
Vegetarian Roll	16 pcs.
Shitake Roll	8 pcs.

COMBINATION SUSHI PLATTER

56 pieces for 10 people	\$68
Cucumber/Avocado Roll	8 pcs.
Vegetarian Roll	8 pcs.
California Roll	8 pcs.
Salmon Roll	8 pcs.
Tuna Roll	8 pcs.
Spicy Shrimp	8 pcs.
Nigiri Tuna/Salmon/Shrimp	8 pcs.

MIXED VEGGIE PLATTER

72 pieces for 12 people	\$78
Avocado Roll	16 pcs.
Cucumber Roll	16 pcs.
Carrot Roll	8 pcs.
Shitake Roll	8 pcs.
Spinach Roll	8 pcs.
Asparagus Roll	8 pcs.
Red Pepper Roll	8 pcs.

CALIFORNIA SUSHI PLATTER

48 pieces for 6 people	\$50
California Roll	16 pcs.
Red Pepper Roll	16 pcs.
Caviar California Roll	16 pcs.

DELUXE SUSHI PLATTER

76 pieces for 10 people	\$80
Nigiri Tuna/Salmon/Shrimp	12 pcs.
Sashimi Tuna/Salmon	16 pcs.
Cucumber/Avocado Roll	8 pcs.
Rainbow/Cobra	8 pcs.
Tuna Avocado Roll	8 pcs.
Salmon Avocado Roll	8 pcs.
Spicy Tuna	8 pcs.
Spicy Salmon	8 pcs.

SASHIMI & NIGIRI PLATTER

62 pieces for 10 people	\$110
Salmon Sashimi	10 pcs.
Tuna Sashimi	10 pcs.
White Fish Sashimi	10 pcs.
Salmon Nigiri	8 pcs.
Tuna Nigiri	8 pcs.
Eel Nigiri	8 pcs.
White Fish Nigiri	8 pcs.



“The Italian 6 foot hero was perfect for when the guys came over to watch the game.”

-Paul S.

SUPER HEROS

ITALIAN COMBINATION

Prosciutto di parma, mortadella, sopressata, cappicola ham, pepperoni, roasted red peppers, basil, provolone cheese & balsamic vinaigrette on the side.

AMERICAN COMBINATION

Roast beef, freshly roasted turkey, smoked ham, American cheese, lettuce, tomato & mayonnaise on the side.

3 Foot Hero (serves 12 to 15 people) \$100
served with 2 lbs. each of potato salad, cole slaw & giardineira

4 Foot Hero (serves 16 to 20 people) \$120
served with 3 lbs. each of potato salad, cole slaw & giardineira

6 Foot Hero (serves 24 to 30 people) \$190
served with 4 lbs. each of potato salad, cole slaw & giardineira



HORS D'OEUVRES

- PIGS-N-BLANKET** \$9.99 1/2lb.
Mini franks wrapped in puff pastry & served with a deli style mustard
- MINI SPANAKOPITA** \$9.99 1/2lb.
Spinach & feta cheese stuffed phyllo points, baked until golden brown
- MINI CHEESE PIES** \$9.99 1/2lb.
Feta cheese stuffed phyllo points, baked until golden brown
- MINI EGGPLANT ROLLATINI** \$4.99 1/2lb.
Mini breaded eggplant cutlets stuffed with fresh ricotta & mozzarella, topped with a delicious Pomodoro tomato sauce & Parmigiano Reggiano cheese
- GRILLED TERIYAKI CHICKEN KEBAB** \$4.49 each
Tender char-grilled chicken breast pieces glazed with Japanese teriyaki sauce, skewered with grilled vegetables
- BEEF TENDERLOIN CROSTINI** \$3.99 each
Toasted French bread rubbed with garlic & herb topped with a slice of beef tenderloin, fresh homemade horseradish cream sauce & sliced cornichon gherkins
- GRILLED SHITAKE MUSHROOM CROSTINI** \$3.99 each
Toasted French bread rubbed with garlic & herb topped with creamy French goat cheese & grilled shitake mushroom
- FRESH STEAMED ASPARAGUS WRAPPED WITH PROSCIUTTO DI PARMA** \$7.99 1/2lb.
Crisp, steamed asparagus spears wrapped with delicious imported Italian prosciutto di Parma, drizzled with extra-virgin olive oil
- MINI SMOKED CHICKEN QUESADILLAS** \$8.49 1/2lb.
A blend of tender lightly grilled smoked chicken with Monterey Jack cheese & spices, wrapped in a fresh flour tortilla
- MINI ORIENTAL VEGETABLE SPRING ROLLS** \$8.49 1/2lb.
Asian style vegetable spring rolls, served with a tangy sweet & sour sauce
- MINI QUICHES** \$9.99 1/2lb.
Choose from sun-dried tomato, lorraine, cheese & herb or mushroom
- MINI BEEF OR CHICKEN EMPANADAS** \$9.99 1/2lb.
Homemade empanadas filled with seasoned shredded chicken breast or beef
- CHICKEN FINGERS** \$4.99 1/2lb.
Sesame breaded chicken tenders with Japanese panko breadcrumbs & sesame seeds lightly seasoned & pan fried until golden brown



“Fresh greens, great toppings, what a delicious beginning to the dinner party.”
-Maria B.

SALADS & GRAINS

SALAD BAR

Crisp tender leaves of romaine, baby spinach and mesclun are the foundation of our new salad bar, and the possibilities are endless. Stop by for a delicious side to compliment any of our entrees, or for a healthy main course. Pick one or any combination of greens and create your own salad from our extensive list of toppings. Our staff will gladly toss it together according to your specification.

CHOOSE THE GREENS

Romaine Lettuce, Baby Spinach, Mesclun (plus extra charge for each topping)
6-10 people.....\$15 12-18 people.....\$24

CHOOSE THE TOPPING

- Alfalfa, Bean Salad, Beets, Black Beans, Broccoli, Carrots, Celery, Cherry Tomatoes, Chickpeas, Cucumbers, Diced Tomatoes, White Beans, Red Beans, Mushrooms, Raisins, Red Onions, Peppers, Roasted Peppers, Croutons \$0.75 per topping
- Avocado, Artichoke Hearts, Sundried Tomatoes \$1.00 per topping
- Freshly Roasted Turkey, Grilled Chicken, Italian Tuna Salad, Smoked Turkey \$2.00 per topping
- Cranberries, Mandarin, Olives, Dried Fruits, Egg Whites, Hard boiled Eggs, Corn, Walnuts, Tofu, and Sunflower Seeds \$0.75 per topping
- Oven Roasted Shrimp, Broiled Salmon \$2.99 per topping
- All Cheeses \$1.00 per topping

WESTSIDE SALADS

- BABY SPINACH SALAD WITH FETA CHEESE** \$7.99 lb.
Baby spinach with feta cheese tossed in a balsamic vinaigrette
- BABY SPINACH SALAD WITH BERRIES** \$8.29 lb.
A delicious medley of young spinach, Belgian endives, thin slivers of onions, raspberries and raisins tossed in zesty vinaigrette
- GREEK SALAD** \$7.99 lb.
A perfect blend of crisp romaine lettuce, cucumber and green pepper, ripe tomato, Kalamata olives, and feta cheese simply tossed in extra-virgin olive oil and wine vinegar



ENTREES (TRAY ITEMS)

Sold by the pound or by the tray, 2 lb. minimum for catering orders

	Per Pound	Small Tray Serves 12-15 7-10 lbs.*	Large Tray Serves 25-30 17-20 lbs.*
CLASSIC LINGUINE & WHITE CLAM SAUCE	\$6.99 lb.	\$69.99	\$119.99
Fresh linguine with traditional white clam sauce, sprinkled with fresh Italian parsley			
PASTA WITH STEAMED BROCCOLI & ROASTED GARLIC	\$6.99 lb.	\$69.99	\$119.99
Fresh pasta cooked al dente, steamed broccoli, roasted sliced garlic, fresh parsley, grated Parmigiano Reggiano cheese & olive oil			
PASTA WITH ASPARAGUS TIPS AND FRESH RICOTTA	\$7.99 lb.	\$69.99	\$119.99
Fresh pasta cooked al dente, steamed asparagus tips, fresh ricotta cream, plum tomatoes, grated Pecorino Romano, olive oil & spices			
MINI RIGATONI WITH GRILLED MIXED VEGETABLES	\$6.99 lb.	\$59.99	\$109.99
Mini rigatoni pasta cooked al dente, diced mixed grilled vegetables, basil infused olive oil & fresh grated Parmigiano Reggiano cheese			
RIGATONI BOLOGNESE	\$7.99 lb.	\$69.99	\$119.99
Rigatoni pasta cooked al dente with homemade meat ragu sauce, dusted with fresh grated Parmigiano Reggiano & fresh parsley			
PENNE A LA VODKA	\$6.99 lb.	\$59.99	\$109.99
Penne pasta cooked al dente with freshly made pink vodka sauce, sprinkled with grated mozzarella & Parmigiano Reggiano cheese			
FUSILLI WITH MIXED GRILLED VEGETABLES	\$6.99 lb.	\$59.99	\$109.99
Fusilli pasta with a light pomodoro tomato sauce & tender grilled vegetables sprinkled with fresh grated aged reggiano cheese			
LINGUINE A LA MARINARA	\$6.99 lb.	\$59.99	\$109.99
Fresh linguine, homemade marinara sauce, sprinkled with fresh basil & Parmigiano cheese			



	Per Pound	Small Tray Serves 12-15 7-10 lbs.*	Large Tray Serves 25-30 17-20 lbs.*
LINGUINE WITH GARLIC AND OLIVE OIL	\$6.99 lb.	\$59.99	\$109.99
Imported linguine pasta quickly tossed in olive oil and golden garlic			
BOWTIE PASTA WITH SWEET PEAS & PORTOBELLA MUSHROOMS	\$6.99 lb.	\$59.99	\$109.99
Bowtie shaped pasta cooked al dente with sautéed mushrooms, sweet peas, olive oil & Parmigiano cheese			
BAKED CHEESE RAVIOLI A LA MARINARA	\$6.99 lb.	\$59.99	\$109.99
Freshly made cheese ravioli, homemade marinara sauce baked to perfection, topped with fresh chopped basil leaves & dusted with Parmigiano Reggiano			
BAKED ZITI WITH MEAT	\$7.99 lb.	\$69.99	\$119.99
Baked ziti pasta with fresh marinara sauce, mozzarella, ricotta cheese & ground sirloin			
BAKED ZITI WITH FOUR CHEESES	\$6.99 lb.	\$59.99	\$109.99
Baked ziti pasta, fresh mozzarella, ricotta, shredded romano, shredded cheddar & homemade marinara, dusted with fresh Parmigiano Reggiano cheese			
MEAT LASAGNA	\$8.99 lb.	\$59.99	\$109.99
Homemade fresh lasagna, ricotta cheese, homemade meat sauce & fresh mozzarella cheese			
BAKED VEGETABLE LASAGNA	\$7.99 lb.	\$59.99	\$109.99
Homemade lasagna, sliced green & yellow squash, carrots, sweet peas, eggplant, ricotta cheese, marinara & fresh mozzarella			
SPINACH LASAGNA	\$7.99 lb.	\$59.99	\$109.99
Another family favorite, lasagna noodles layered with creamy fresh ricotta, lightly sautéed spinach and crumbly Greek feta cheese, baked to golden perfection			
SPINACH PIE (SPANAKOPITA)	\$7.99 lb.	\$69.99	\$119.99
Phyllo pie filled with sautéed spinach, Greek feta, onions and spices and baked until golden			
GREEK MOUSAKA	\$8.99 lb.	\$69.99	\$119.99
One of our family favorite from Maria's repertoire, a succulent combination of eggplant, potatoes, and zucchini slices layered with a rich meat sauce, grated Parmigiano and béchamel sauce			

“Spinach Lasagna just as good as my grandmothers recipe.”

-Lisa R.





ENTREES BY THE POUND

- CHICKEN PARMESAN** \$9.99 lb.
Our delicious chicken cutlet Milanese topped with fresh pomodoro tomato sauce & fresh mozzarella, baked to perfection
- CHICKEN CACCIATORE** \$9.99 lb.
Tender chicken pieces slowly simmered with red and yellow peppers in a light tomato sauce
- CHICKEN MARSALA** \$9.99 lb.
Boneless & skinless chicken breast, lightly floured, sautéed in Marsala wine sauce & sliced mushrooms
- GRILLED LEMON CHICKEN** \$9.99 lb.
Boneless & skinless marinated chicken breast, lightly floured, char-grilled until tender & moist
- FRESH BRAISED CHICKEN CUTLETS** \$9.99 lb.
Boneless & skinless chicken breast with Italian breadcrumbs, pan fried in a lite butter and olive oil blend
- CHICKEN FINGERS** \$9.99 lb.
Sesame breaded chicken tenders with Japanese panko breadcrumbs & sesame seeds lightly seasoned & pan fried until golden brown
- BALSAMIC GRILLED CHICKEN** \$9.99 lb.
Grilled chicken breast marinated in Balsamic vinegar
- TERIYAKI GRILLED CHICKEN TENDERS** \$9.99 lb
Chicken tenders marinated in Teriyaki, grilled until tender and sprinkled with freshly chopped scallions
- CHICKEN FRANCESE** \$9.99 lb.
Boneless & skinless chicken breast lightly floured & sautéed with white wine butter sauce
- FARMER'S CHICKEN** \$9.99 lb.
Grilled chicken breast topped with a medley of sautéed spinach, scallions, leeks, fresh tomatoes over a baked potato
- CHICKEN CURRY** \$9.99 lb.
Chicken pieces marinated in Indian spice blend, and simmered until tender with chickpeas in a light curry sauce
- BRAZILIAN CHICKEN** \$9.99 lb.
Tender pieces of chicken sautéed with onion and garlic, seasoned with paprika and hot sauce
- EGGPLANT PARMESAN** \$7.99 lb.
Lightly breaded sliced eggplant with homemade marinara sauce, fresh basil, ricotta cheese & fresh mozzarella cheese, sprinkled with fresh grated parmigiano



“ I told my new boyfriend
I made the eggplant rollatini.
Thanks Westside Market. ”
-Janice K.



- EGGPLANT ROLLATINI** \$7.99 lb.
Breaded eggplant stuffed with fresh mozzarella and ricotta cheese
- ITALIAN STYLE MEATBALLS** \$8.99 lb.
100% ground beef sirloin blended with Italian breadcrumbs & seasoning, baked until moist & juicy, topped with our homemade pomodoro tomato sauce & Parmigiano Reggiano cheese
- HOME-STYLE BEEF MEATLOAF WITH MUSHROOM BROWN GRAVY** \$8.99 lb.
100% ground beef sirloin blended with our homemade breadcrumb mixture baked until moist & juicy, topped with our delicious mushroom brown gravy
- BEEF POT ROAST** \$10.99 lb.
Our choice beef roast simmered to perfection with tender potatoes & sweet carrots in a delicious beef broth
- PRIME RIB** \$15.99 lb.
Tender prime boneless rib roast, seasoned with garlic & herb marinade, coated with black peppercorns, broiled medium rare and served with a delicious mushroom brown gravy and roasted potatoes
- BONELESS PORK LOIN STUFFED WITH FRESH VEGGIES** \$9.99 lb.
Boneless pork loin marinated with fresh garlic & herbs
- BBQ BABY BACK PORK RIBS** \$11.99 lb.
Succulent baby back ribs simmered in beer, then baked with our homemade barbecue sauce
- BROILED WILD SALMON OVER FRESH SPINACH** \$18.99 lb.
Perfectly broiled wild King salmon on a bed of lightly sautéed spinach
- CHILEAN SEA BASS BOUILLABaisse** \$24.99 lb.
Grilled sea bass fillet served with a zesty fresh tomato and white wine sauce
- BEEF STEW** \$10.99 lb.
Prime pieces of beef braised with pearl onions in a tomato-red wine sauce delicately seasoned with herbs and spices
- BROILED SEA SCALLOPS** \$19.99 lb
Delicate sea scallops, lightly dusted with paprika, garlic, salt and pepper; broiled with just a dash of olive oil
- STUFFED FLOUNDER WITH VEGETABLES** \$12.99 lb.
Baked flounder fillet stuffed with sautéed vegetables; lightly seasoned with paprika, garlic, and olive oil



SIDE DISHES

tray orders are accommodated

GARLIC MASHED POTATOES	\$6.99 lb.
Idaho potatoes cooked in Evian water, seasoned with light cream and garnished with sautéed whole garlic	
GRILLED MIXED VEGETABLES	\$7.99 lb.
Grilled carrots, eggplant, green & yellow squash, bell peppers, mushrooms & asparagus spears sprinkled with extra-virgin olive oil, herbs & a splash of balsamic vinegar	
BAKED MIXED VEGETABLES	\$7.99 lb.
Baked potatoes, zucchini, eggplant, holland red peppers and other seasonal veggies drizzled with extra-virgin olive oil & salt & pepper for taste	
STEAMED MIXED VEGETABLES	\$7.99 lb.
Steamed broccoli, carrots, cauliflower, green beans & other seasonal veggies drizzled with extra-virgin olive oil, salt & pepper for taste	
SAUTÉED BROCCOLI RABE WITH GARLIC & OIL	\$7.99 lb.
Farm fresh broccoli rabe sautéed with garlic and extra-virgin olive oil	
STEAMED ASPARAGUS	\$9.99 lb.
Steamed asparagus spears with chopped roasted garlic and light soy sauce dressing	
SPANISH STYLE YELLOW RICE WITH RED KIDNEY BEANS	\$6.99 lb.
Cooked rice seasoned with saffron, red kidney beans & Spanish seasoning.	
WILD RICE WITH CRANBERRIES	\$7.99 lb.
Minnesota wild rice, dried cranberries, scallions, nuts and spices	
SAFFRON RICE	\$6.99 lb.
Cooked rice seasoned with saffron and light spices	
SWISS CHARD WITH GARLIC	\$7.99 lb.
Fresh Swiss chard sautéed in olive oil and garlic	
SAUTÉED STRING BEANS	\$7.99 lb.
Steamed string beans, sautéed in olive oil with slivers of onions and garlic	
SPINACH & RICE	\$6.99 lb.
Sautéed spinach with white rice	

Perfectly seasoned and cooked just right. I never thought eating healthy could taste so good.

-Kim E.



DESSERTS

We are very proud of our homemade dessert selection; our cakes are as good as they look. Don't wait for a special occasion to pick one up. They are the perfect ending to any meal.

PLAIN CHEESECAKE 10"	\$32.99	CHEESECAKE WITH TOPPING 10"...	\$36.99
MARBLE CHEESECAKE 10"	\$32.99	Fresh Fruit Choices: strawberries, cherries, blueberries, mixed berries	
CHOCOLATE CHEESECAKE 10"	\$36.99	Garnished with truffles	

BROWNIE AND COOKIE PLATTER

Delicious & moist assorted brownies with & without nuts, accompanied by delicious Italian butter, chocolate chip, oatmeal raisin, peanut butter & seven layer cookies, garnished with fresh berries & leafy mint.

Small (serves 8 to 10 people)	\$45	Large (serves 20 to 35 people)	\$100
Medium (serves 15 to 20 people)	\$75	Extra Large (serves 35 to 55 people)	\$135

FRENCH & ITALIAN MINIATURE PASTRY PLATTER

An extraordinary array of deliciously baked miniature chocolate mousses, cannoli, napoleons, fruit tarts, cheese cakes, signature pastries & much more, garnished with fresh berries & leafy mint.

Small (serves 8 to 10 people)	\$60	Large (serves 20 to 35 people)	\$140
Medium (serves 15 to 20 people)	\$95	Extra Large (serves 35 to 55 people)	\$185

BEVERAGE STATION

FRESH ORANGE JUICE OR GRAPEFRUIT JUICE	\$2 per person
FRESHLY BREWED GOURMET COFFEE STATION	\$2 per person
Includes disposable cups, sugar & cream (10 person minimum)	
BLACK & HERBAL TEA STATION	\$2 per person
Includes disposable cups, sugar & cream (10 person minimum)	
Hot Beverage Urns are provided free of charge (refundable deposit required)	
All cold beverages are available in 20 oz., 1.5 Lt., 2.0 Lt. bottles.	

SUGGESTED MENUS

Give us 24 hours, and our chefs will prepare a lavish buffet suited for any gatherings from business luncheons to large family affairs and intimate dinners. Our time-honored family recipes and custom-tailored menus are real crowd pleasers. We make everything from scratch, using the freshest ingredients and our culinary know-how. For your next get-together, consider our catering services for the homemade touch that keeps you out of the kitchen and lets you enjoy your guests.

\$40 per person

HORS D'OEUVRES

- Mini Quiches
- Mini Cheese and Spinach Pie
- Shrimp Cocktail
- Beef & Shiitake Mushroom Crostinis

ENTREES

- Prime Rib
- Salmon Stuffed with Grilled Vegetables
- Chicken Marsala

DESSERTS

- Mini Cheesecakes
- Neapolitans
- Cannolies
- Brownies & Cookies

\$25 per person

HORS D'OEUVRES

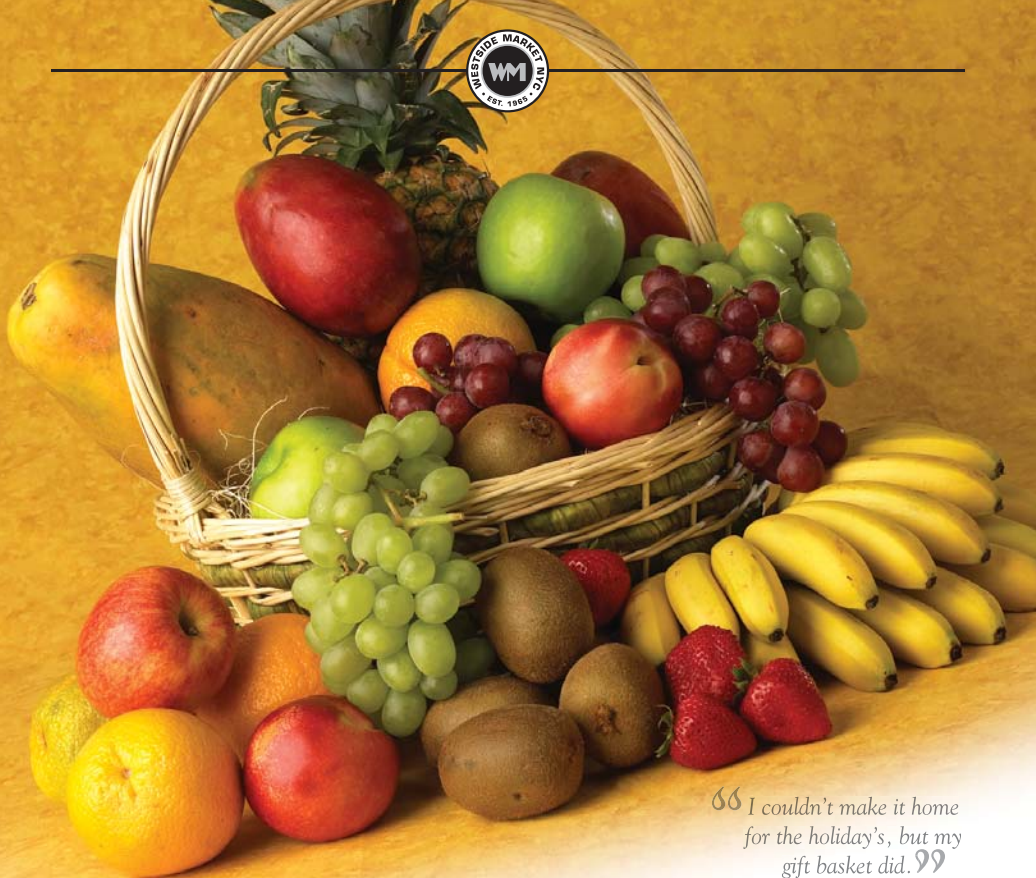
- Mini Quiches
- Mini Cheese and Spinach Pie
- Beef & Shiitake Mushroom Crostinis

ENTREES

- Chicken Parmesan
- Penne with Grilled Chicken, Mushrooms, Olive Oil & Garlic
- Pot Roast Sliced with Vegetables

DESSERTS

- Neapolitans
- Cannolies
- Brownies & Cookies



“I couldn't make it home for the holiday's, but my gift basket did.”
-Peter J.

BASKETS

CHEESE BASKET

A collection of savory cheeses hand-picked by our experts. This tasting and tasty basket includes: Cheddar cheese, Brie, Camembert, goat cheese log, Gouda, Swiss cheese, Gruyere, St. Andre and a special selection left to our managers discretion according to daily availability.

Small \$120 Medium \$140 Large \$180

IMPORTED ITALIAN BASKET

This Italian food lover's fantasy holds some of the greatest ingredients needed for an impromptu feast. Our basket contains: imported pasta, Rao's pasta sauce, roasted peppers, mixed olives, breadsticks, Parmigiano-Reggiano, extra-virgin olive oil, and mini Genoa salami.

Small \$100 Medium \$125 Large \$150

SWEET TOOTH BASKET

This wonderful basket should delight grown-ups and children alike. The sophisticated assortment is a combination of our best chocolates, chocolate truffles, hard candies, hand-made chocolates, biscotti, and homemade cookies.

Small \$95 Large \$115

FRUIT BASKET

Our fruit baskets make for inviting and colorful gifts. Our selection consists of tropical & seasonal fruits and berries picked at the peak of their ripeness. Each basket includes mangos, pears, apples, grapes, papaya, melons, starfruit*, blackberries, raspberries, blueberries and seasonal fruits according to availability.

*seasonal item

Small \$45 Medium \$75 Large \$95



MIXED NUT & DRIED FRUIT TRAY

Create your personalized gift tray by combining any of the following dried fruits and nuts: pistachios, walnuts, apricots, apple rings, mango slices, papaya spears, almonds, and cashews.

Small \$40 Medium \$65 Large \$95

THANK YOU BASKET

This is the ultimate hostess gift. The premium assortment contains: Ghirardelli milk chocolates, sesame crackers, imported Italian salami, stone ground mustard, tea in tin box, butter cookies, camembert cheese, spread, fresh mozzarella crackers, and chocolate truffles.

Small \$95 Medium \$125 Large \$155

FIRST EDITION

This gift basket is a sampling of some of the finest products available. The scrumptious selection includes: caviar, salami, cracked pepper crackers, stone ground mustard, fresh mozzarella, biscuits, crème brûlée, Italian tiramisu chocolate, crackers, almond cookies, Ghirardelli milk chocolate, white chocolate amaretto cookies, butter wafers, Perugina chocolates.

Small \$100 Medium \$130 Large \$180

OFFICE MIX

A wonderful eclectic combination of tastes and flavors for any epicurean on your list. Our basket holds: old-fashioned peanut butter, Walkers cookies, smoked salmon, salami, butter cookies, stone ground mustard, butter cookies, Dutch biscuits, Italian hazelnut chocolates, chocolate hot cocoa.

Small \$95 Medium \$125 Large \$155



*picture for demonstration purposes only.

Corporate Accounts Welcomed.
Breakfast & Luncheon Meetings Our Specialty.

All Major credit cards accepted.

All menu items and prices subject to change.

Catering order are accepted from 9:00 a.m to 11 p.m. 7 days a week.
24 hour advance notice required for all large orders.
All orders must be cancelled at least 24 hours in advance to avoid a charge.

FREE DELIVERY IN A 10 BLOCK RADIUS

Extra Charge for deliveries outside of range.

Regular, disposable place settings, including cocktail plate, fork, knife, spoon and napkin are included with all orders.

Elegant, disposable place settings, including plate, fork, knife, spoon, cup and napkin are just \$2.50 per person.

Prices may vary by location



THREE LOCATIONS TO SERVE YOU

Westside Market NYC
77 Seventh Avenue
Corner of 15th Street
New York, NY 10011

p: 212.807.7771
f: 212.807.7774

Westside Market NYC
2171 Broadway
Between 76th & 77th Street
New York, NY 10024

p: 212.595.2536
f: 212.595.2793

Westside Market NYC
2840 Broadway
Corner of 110th Street
New York, NY 10025

p: 212.222.3367
f: 212.222.1500



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