

ANDY'S LOCAL MARKET

Andy's Markets Catering Menu Catering Update - April 5, 2022

Andy's Markets are presently limited in availability to support catering orders due to staffing.

We are not presently offering delivery services and also request that orders be picked up at our 75 Loch Lomond store by 2:30pm.

For questions or to submit a catering request please email andy@andyslocalmarket.com.

Thank you for your patience & understanding!

Catering Menu Categories

Morning Snack	Salads	Boxed Lunch	Sandwiches
Side Salads	Appetizers	Platters	Homemade Dips & Chips
Hot Entrees	Andy's Famous BBQ	Desserts	

Morning Snacks

1) Quiche: \$29.99 (serves 10-12)

- A) Lorraine: ham, swiss, eggs, cream, salt, pepper, nutmeg
- B) Vegetarian: spinach, swiss, eggs, salt, pepper, nutmeg
- C) Bacon: gruyere cheese, eggs, cream, salt, nutmeg

2) Breakfast Burritos: \$5.99 each (serves 1)

- A) Sausage: eggs, cheese, bell pepper, roasted tomato salsa
- B) Ham: eggs, potatoes, cheese, roasted tomato salsa

- C) Chorizo: eggs, potatoes, cheese, roasted tomato salsa
- D) Black Bean: eggs, black beans, rice, cheese, roasted tomato salsa

3) Homemade Pastries and Muffins: see prices (serves 1-2)

- A) Croissant: butter, milk, sugar, eggs \$3.49
- B) Almond Croissant: butter, milk, sugar, eggs, almond flour, sliced almonds \$4.49
- C) Chocolate Croissant: flour, sugar, eggs, semi-sweet chocolate \$3.99
- D) Cinnamon Bun: flour, eggs, cinnamon powder, brown sugar, butter \$4.49
- E) Fruit Danish: flour, sugar, danish cream, eggs, butter, seasonal organic fruit \$3.79
- F) Bear Claw: almond paste, sliced almond, sugar glaze \$3.99
- G) Blueberry Muffin: flour, sugar, butter, baking soda, organic blueberries, eggs \$3.79
- H) Banana Nut Muffin: ap flour, organic banana, walnuts, sugar, baking powder, salt, eggs \$3.79
- I) Carrot Walnut Muffin: ap flour, carrots, walnuts, sugar, baking powder, salt, eggs \$3.79

4) Lavazza Coffee: (includes 12 oz cups, sugar, cream, milk, stir sticks)

- A) 4 ¾ gallon - serves 40 - \$145
- B) 2 ½ gallon - serves 26 - \$95
- C) 1.25 gallon - serves 13 - \$48
- D) *96oz Joe to Go - serves 12 - \$29

\$100 deposit required for all coffee orders listed, with the exception of *Joe to Go

Salads:

Single (serves 1 - priced below)
 Medium (serves 10-12) \$45
 Large (serves 24) \$65

Chicken Taco Salad: chili rubbed chicken, black beans, tomato, cheese, avocado, chili vinaigrette	\$12.99
Caesar Salad: romaine lettuce, parmesan cheese, caesar dressing, croutons	\$12.99
Chicken Caesar Salad: chicken, romaine lettuce, parmesan cheese, caesar dressing, croutons	\$12.99
Cobb Salad: romaine lettuce, turkey, avocado, blue cheese, tomato, bacon, dijon dressing	\$12.99
Asian Chicken Salad: shredded cabbage, sesame chicken, carrots, almonds, oranges, sesame-soy vinaigrette	\$12.99
Spinach Salad: apples, candied pecans, dried cranberries, sesame seed vinegar, olive oil, curry honey	\$12.99
Organic Mixed Greens: baby greens, tomatoes, carrots, red wine vinegar, dijon, olive oil, garlic, salt,	\$12.99

pepper

Boxed Lunches: (serves 1)

All Sandwiches Made on Homemade Rolls w/ Homemade Chocolate Chip Cookie and [Side Salad](#).

Mini Sandwich Boxed Lunch: \$12.99
A) Caprese: sourdough roll, fresh mozzarella, butter, basil B) Salami: sourdough roll, fresh mozzarella, butter, basil, salami
Sandwich Boxed Lunch: \$17.99
Specialty Sandwich Boxed Lunch: \$18.99

Sandwiches: \$ 11.99 (serves 1)

Homemade Rolls/Bread

dutch crunch, sourdough sliced, sour roll, sweet roll, country white, wheat, focaccia, rye

Trimmings

pickles, tomato, onion, lettuce, mayonnaise, mustard, pepperoncinis, jalapenos, sauerkraut, sprouts

Options

Roast Beef
Roasted Chicken Breast
Smoked Turkey Breast
Black Forest Ham
Baked Ham
Salami
Pastrami
Smoked Salmon
BLT
Prosciutto
Chicken Salad
Tuna Salad
Egg Salad
Avocado & Cheese

Add Ons

Cheese: havarti, pepper jack, smoked gouda, american, cream cheese, jack, swiss, cheddar, provolone

Avocado & Bacon

Specialty Sandwiches: \$ 11.99 (serves 1)

Chicken Pesto: grilled chicken, pesto, fresh mozzarella

Sweet Turkey: havarti cheese, avocado, sprouts, tomato, homemade garlic aioli

Chicken Club: roasted chicken, bacon, spring mix, tomato served on homemade focaccia bread

Reuben: corned beef, sauerkraut, 1000 island dressing, swiss cheese

Tuna Melt: swiss cheese, tomato, red onion

Vegetarian: sliced cucumber, carrots, avocado, shaved parmesan cheese

Side Salads: (Servings based on 4 oz per person)

½ Pint (serves 2) \$11.99 - Small (serves 20) \$105 - Large (Serves 80) \$345

Fresh Fruit Salad: colorful mix of seasonal fruits	Gourmet Wild Tuna Salad: celery, onion, mayonnaise, spices, pickles
Black Bean and Corn Salad: black beans, corn, green onion, celery, sweet peppers, latin style dressing	Florentine Pasta: bowtie pasta, spinach, feta cheese, tomato, italian vinaigrette
Macaroni Salad: carrots, celery, onion, mayonnaise, herbs	Toscana Pasta: penne pasta, salami, swiss cheese, garlic, pepperoncini's, italian vinaigrette
Classic Potato Salad: red potatoes, celery, onion, dijon, mayonnaise	Egg Salad: celery, onion, mayonnaise, spices
Gourmet Potato Salad: red potatoes, celery, onion, dijon, mayonnaise, egg	Wild Rice Salad: sweet peppers, green onions, peanuts, raisins, honey-balsamic vinaigrette

Kale Caesar Salad: kale, red onion, parmesan cheese, caesar dressing (contains anchovies), garlic, homemade croutons	Broccoli Gorgonzola Salad: cashews, red bell peppers, red onion, parsley, lemon vinaigrette, honey, salt/pepper
Wild Tuna Salad: celery, onion, mayonnaise, spices	Bow-Tie Pasta Salad: tomatoes, pesto, extra virgin olive oil, parmesan cheese
Grilled Corn-Cucumber Salad: cilantro, tomato, and honey-jalapeno vinaigrette	Three Bean Salad: garbanzo beans, kidney beans, green beans, sweet peppers, onion, herbs and red vinaigrette
Greek Salad: cucumbers, tomatoes, kalamata olives, feta cheese, herbs, red vinaigrette	Cucumber Salad: cucumbers, fresh dill, sweet peppers, rice wine vinaigrette
Couscous Salad: mandarin oranges, green onions, orange juice, touch of olive oil	*Ask about our seasonal specials!

Appetizers:

Lavosh Rolls a) curried turkey, apple-mango chutney, lettuce b) roasted turkey, Jarlsberg cheese, honey mustard c) teriyaki flank steak, lettuce, jack cheese, herb cream cheese d) grilled eggplant, roasted peppers, fresh mozzarella, cream cheese	\$38 1 roll/16 pieces (serves 8 people, 2 pieces each) Minimum of 1 roll
Deviled Eggs a) plain b) topped with bacon	\$48 Minimum 24, serves 24
Thai Chicken Satay w/ Peanut Sauce Coconut milk, garlic, chili flakes, curry powder, peanuts	\$54 Serves 20 people Minimum 20 pieces
Spanakopita w/ Tzatziki Sauce Spinach, feta cheese, herbs, and spices wrapped in phyllo dough	\$48 Serves 20 people Minimum 20 pieces
Teriyaki Flank Steak Skewers Marinated in soy, ginger, garlic and sesame	\$70 Serves 20 people Minimum 20 pieces
Mini Risotto Cakes Risotto cakes with mushrooms, onions, parmesan cheese and romesco sauce	\$48 Serves 20 people Minimum 20 pieces

Mini Zucchini Cakes Zucchini cakes with shredded zucchini, onion, egg, garlic, and goat cheese	\$50 Serves 20 people Minimum 20 pieces
Mini Quesadillas w/ Tomatillo Sauce a) Chicken: pepper jack cheese, scallions, black beans, corn b) Vegetarian: black beans, corn, peppers, jack and feta cheese	\$70 Serves 20 people Minimum 20 pieces
*Mini Crab Cakes w/ Roasted Red Pepper Aioli Handmade crab cakes, aioli made with red pepper, garlic, basil, mayonnaise	\$6.99 per crab cake Minimum 20 pieces
Citrus Prawns w/Avocado Salsa Grilled prawn skewers, served with our delicious avocado salsa - made with avocado, onion, jalapeno, and cilantro	\$70 Serves 20 people Minimum 20 pieces
Stuffed Mushrooms Filled with bread crumbs, shallots, herbs, parmesan cheese	\$70 Serves 25 people Minimum 25 pieces
Chicken Wings w/ Ranch Sauce a) buffalo wings b) teriyaki wings	\$70 Serves 20 people Minimum 20 pieces

Platters:

	Medium	Large
Fresh Fruit Platter An arrangement of sliced colorful seasonal fruit	Serves 25 \$120	Serves 40 \$190
Seasonal Crudité's Platter Fresh seasonal vegetables artfully arranged, served with roasted red pepper aioli	Serves 25 \$120	Serves 40 \$190
Artisan Cheese Platter Assorted distinctive local and imported cheese with fruit garnish and toast points	Serves 25 \$145	Serves 40 \$200
Antipasto Platter Assorted marinated vegetables, meats, cheese, olives, served with toast points	Serves 25 \$175	Serves 40 \$235

Assorted Soft Cheese and Fruit Platter Brie, goat cheese, blue cheese, fresh fruit, berries, served with toast points	Serves 25 \$155	Serves 40 \$225
Assorted Meat and Cheese Platter Combination of soft and hard gourmet cheese, fresh fruit, toast points, salami, prosciutto and mild coppa sliced	Serves 25 \$155	Serves 40 \$225
Sandwich Platter An assortment of your choice cut in half and arranged	Minimum of 10 sandwiches (serves 10) \$107.99	

Homemade Dips & Chips:	½ Pint (serves 4)	Pint (serves 8)	Bowl (serves 25)
Mango Salsa Fresh mango, red onion, cilantro, jalapenos (not spicy)	\$7.99	\$15.99	\$39.99
Guacamole Fresh avocados, onion, cilantro, lime, tomato, jalapeno, onion	\$8.99	\$17.99	\$45.99
Sour Cream Guacamole Sour cream, avocados, avocado pulp onion, cilantro, lime, tomato, jalapeno, onion		\$12.99	\$34.99
Pico de Gallo Fresh tomato, lime juice, cilantro, onion	\$7.99	\$15.99	\$39.99
Salsa Verde Tomatillos, onions, cilantro	\$7.99	\$15.99	\$39.99
Roasted Tomato Salsa Cilantro, white onion, chipotle peppers	\$8.99	\$17.99	\$45.99
Salsa Ranchera Tomatoes, chipotles, chili arbol, lime, cilantro, green tomatillos	\$8.99	\$17.99	\$45.99
Ranch Dip Buttermilk, mayonnaise, onion salt, pepper, parsley, vinegar, herbs	\$7.99	\$15.99	\$39.99
Hummus Dip Garbanzo beans, garlic, lemon, olive oil, cumin, herbs, soy, tahini	\$7.99	\$15.99	\$39.99
Spinach Dip Spinach, sour cream, mayonnaise, green onion, lemon juice, herbs, salt and pepper	\$7.99	\$15.99	\$39.99

Artichoke Dip Artichokes, jalapenos, mayonnaise, herbs, carrots, sour cream, parmesan cheese, egg, vinegar	\$7.99	\$15.99	\$39.99
Salmon Dip Smoked salmon, cream cheese, herbs, green onion, garlic, parsley	\$13.99	\$22.99	\$65.99
Ceviche Fresh tomato, lime juice, cilantro, onion, shrimp	\$13.99	\$22.99	\$65.99
Homemade Tortilla Chips	1 bag (Serves 4) \$5.99 Bowl (Serves 16) \$29.99		

Hot Entrees:

Lasagna	Half Pan (serves 12) Full Pan (serves 24)
Bolognese Lasagna (Customer Favorite!) Ground beef, ground pork, pancetta, rosemary, thyme, parmesan cheese, butter, cheese, garlic, onions, carrots, celery	Half Pan: \$60 Full Pan: \$120
Vegetarian Lasagna Vegetable medley, roasted zucchini, yellow squash, sun dried tomatoes in a pesto-parmesan bechamel sauce	Half Pan: \$55 Full Pan: \$105

Homemade Pasta	Half Pan (serves 12) Full Pan (serves 24)
Baked Bolognese Penne Pasta Penne pasta with Bolognese sauce, parmesan, marinara sauce (contains beef, and pork)	Half Pan: \$65 Full Pan: \$125
Ziti Penne Pasta Penne pasta with Bolognese sauce, parmesan, marinara sauce, ricotta cheese (contains beef, and pork)	Half Pan: \$65 Full Pan: \$125
Pasta Primavera Vegetarian Linguini pasta with zucchini, mushrooms, onions, peppers, and a creamy parmesan sauce	Half Pan: \$65 Full Pan: \$125

Rigatoni Bolognese with Spicy or Mild Italian Sausage Rigatoni pasta with Bolognese sauce, parmesan, marinara sauce, ricotta cheese spicy or mild italian sausage	Half Pan: \$65 Full Pan: \$125
Macaroni and Cheese	Half Pan: \$65 Full Pan: \$125
Gourmet Macaroni and Cheese White cheddar cheese, ham, parmesan	Half Pan: \$65 Full Pan: \$125

Homemade Ravioli	Half Pan (serves 12) Full Pan (serves 24)
A) Asiago Cheese Raviolis w/ Marinara Sauce (vegetarian) B) Beef Raviolis w/ Marinara Sauce C) Butternut Squash Raviolis w/ Creamy Tomato Sauce (vegetarian)	Half Pan: \$65 Full Pan: \$125

Hot Entrees (continued):	Servings
Enchiladas Chicken, vegetarian, or beef topped with salsa verde	Half Pan: (serves 12) \$115 Full Pan: (serves 24) \$215 Based on 2 per person
Famous Southern Baked Chicken Crispy pieces of light and dark chicken	Half Pan: (serves 25) \$75 Full Pan: (serves 50) \$180
Chili! Your choice of: a) Beef Chili: Ground beef, tomato, pinto beans corn b) Turkey Chili: Ground turkey, tomato, pinto beans corn	Half Pan (serves 12) \$55 Full Pan (serves 24) \$95 Based on 3 oz per person

Andy's Famous BBQ:	Servings
BBQ Smoked Chicken Oak smoked on low for hours with a mouthwatering hint of apple, your choice of thigh/leg or breast pieces	Half Pan: (serves 12): \$95 Full Pan: (serves 24): \$180 Based on 1/4lb each
Smoked Pork Baby Back Ribs Fall off the bone ribs, dry rubbed and gently smoked with applewood	Half Rack: \$19 Full Rack: \$32
Tri-Tip w/Sweet BBQ Sauce	\$19.99 <u>5 servings</u> per pound, based on 3 oz servings per person
Pulled Pork Sandwiches Includes homemade brioche bun, coleslaw, dijon	Half Pan: (Serves 25): \$165 Full Pan: (Serves 50): \$325
Andy's Cream of Corn	Half Pan: (serves 10-15): \$42 Full Pan: (serves 20-25): \$78
BBQ Country Potatoes	Half Pan: (serves 10-15): \$45 Full Pan: (serves 20-25): \$85
Cowboy Beans	Half Pan: (serves 12): \$48 Full Pan: (serves 24): \$95



BBQ grill available for additional fee!

Desserts

Homemade brownies and assorted cookies:

\$2 each, minimum one dozen

- a) Brownie bites
- b) Chocolate chip cookie
- c) Gluten Free chocolate chip cookie
- d) Peanut butter cookies
- e) Oatmeal raisin cookies
- f) Raspberry thumbprint cookies
- g) Cowboy cookies