



CATERING MENU

Be a guest at your own party

Hosting a dinner party or holiday gathering? Let us provide you with everything from "soup to nuts" or perhaps just a few special side dishes to add to your menu. For corporate events, choose from a delicious array of continental breakfasts, sandwich trays, box lunches and more!

Our catering director will work with you and your budget to create the perfect event. Please call for pricing and a menu proposal at (302) 654-9941 x3 or send an e-mail to catering@janssensmarket.com.

CUSTOMIZED CATERING SERVICES

Janssen's Market offers complete event planning and catering services staffed by our trained professional servers, bartenders and culinarians. Whether you're planning a wedding or an intimate get-together, each menu will be customized to your specific needs. Any size event is welcome. Below is a listing of the services we offer:

EVENT PLANNING

From weddings to dinner parties to backyard bbqs, we will work with you and your budget to plan every aspect of your event. We will research venues, provide recommendations and coordinate details to make your life easier.

FULL-SERVICE CATERING

Relax, enjoy your event, and let us do all the work. We'll provide trained, professional servers, bartenders and gourmet chefs on site. We'll cater to your guests with butlered hors d'oeuvres, served or buffet-style meals, and full coffee and tea service. Enjoy beautiful floral arrangements and table displays. We will even supply tents, tables, chairs, linens, and china/glassware/silverware!

DELIVERY WITH OR WITHOUT SET-UP

For more intimate gatherings where full-service is not needed, we are happy to prepare your menu in-store and deliver it to you. If you wish, we'll even set it up.

PLACE ORDER TO PICK-UP

Of course, you can simply pick up your order at your convenience.

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BREAKFAST AND BRUNCH

CONTINENTAL BREAKFAST

Energize your morning with our continental breakfast. This package is ideal for any morning gathering or corporate meeting. Assorted gourmet pastries, muffins and bagels accompanied by a freshly-cut fruit platter and fresh-squeezed orange juice.

EXECUTIVE BREAKFAST

Provide a warm, filling breakfast that is perfect for that early morning meeting or office brunch. Our delicious savory egg strata is served with sides of hash-browned potatoes and assorted bagels accompanied by cream cheese, fruit preserves, and butter.

PRESIDENTIAL BREAKFAST

Warm, thick-sliced French toast with maple syrup or hot fruit compote, choice of bacon or sausage links, hash-browned potatoes and gourmet pastry tray with assorted bagels accompanied by cream cheese, fruit preserves, butter, and juice.

FRESH FRUIT DISPLAY

A colorful arrangement of sliced, golden pineapple, honeydew, cantaloupe, grapes, and seasonal berries all garnished and served with house-made yogurt dip.

GOURMET PASTRY & DANISH TRAY

Enjoy a variety of our freshly-baked gourmet pastries, croissants, sweet breads, and muffins. Bagels can be added to trays upon request and accompanied by cream cheese, butter, and fruit preserves.

BREAKFAST SANDWICHES

All sandwiches are served warm with your choice of plain, egg and cheese or add bacon or sausage. Choose English muffins or bagels. Croissants available for an additional \$1.50. Bacon, sausage, scrapple and Canadian bacon available for an additional \$1.00.

BREAKFAST EGG STRATA - FULL OR MINI AVAILABLE

Surprise the office or family with a delicious hot breakfast. There is no better option than our savory egg and cheese strata. Your choice of sausage, ham, or grilled vegetables, topped with cubed Italian bread and a blend of three cheeses.

JANSSEN'S HOMEMADE QUICHE - FULL OR MINI 4" PIES AVAILABLE

Our traditional French recipe quiche is the perfect touch for any special occasion, made with artisanal, cave-aged Gruyère. Each delicious pie serves eight. Custom make your own or choose from our favorites:

- Quiche Lorraine (hickory-smoked bacon)
- Spinach
- Ham
- Broccoli
- Asparagus
- Wild mushroom
- Grilled vegetable
- Spinach, tomato and goat cheese
- Crab, asparagus and fontina cheese

MADE-TO-ORDER OMELETS

Farm fresh eggs with your choice of ingredients prepared to order by one of our chefs - add a nice touch to any brunch affair! *Available at full-service events only.*

BREAKFAST ACCOMPANIMENTS

- Hickory-smoked bacon
- Maple pork sausage links
- Canadian bacon
- Fresh fruit (choose a fruit display or mixed fruit salad)
- Chef-made yogurt dip
- Granola
- Quiche
- Fresh house-squeezed fruit juice (choose orange or grapefruit)

EUROPEAN FRENCH TOAST

Treat your guests to our thick-sliced freshly-baked brioche bread dredged in cinnamon sugar egg batter with a hint of vanilla, served with your choice of maple syrup, or hot fruit compote.

JANSSEN'S FRENCH TOAST FARCI

Thick-sliced Italian bread, batter-dipped and layered with a sweetened cream cheese and your choice of fresh fruit, such as peaches, strawberries, blueberries or banana walnut served with maple syrup or hot fruit compote.

SAVORY CRÊPES

Your choice of fruit filling topped with crème anglaise! Choose from seasonal fresh fruit.

ATLANTIC POACHED SALMON

"Simply divine" will be the only thing your guests will be saying about your elegant affair when you feature a side of our northern Atlantic poached salmon garnished with thinly sliced cucumber, layered delicately on top with fresh dill and lemon wheels, accompanied by sliced pumpernickel bread and our chef's cucumber dill sauce.

NOVA DISPLAY

A delightful display of cured salmon with capers, red onions and sliced tomato rounds speared with a trio of imported olives served with a side of cream cheese and your choice of assorted bagels.

FRESH INTERNATIONAL AND/OR ORGANIC COFFEE & TEA SERVICE

Wake up with our gourmet regular or decaffeinated coffee, or specialty teas with all of the fixings.



LUNCHEON PLATTERS AND BOXED LUNCHESES

JANSSEN'S MEAT & CHEESE PLATTER

A platter of our house-roasted meats beautifully displayed allows you to personalize your own tray complete with mayonnaise, mustard, crisp lettuce, tomato, and pickles. Our traditional platter includes roast beef, turkey breast, baked ham, American and Swiss cheeses, accompanied by sliced rolls and chips.

JANSSEN'S CLASSIC SANDWICH/WRAP PLATTER

Features turkey breast, roast beef, ham, chicken or tuna salad and vegetarian on white, wheat, rye, kaiser rolls and wraps. Customized to meet your needs.

ARTISAN BREAD SANDWICH/WRAP PLATTER

Features above but on French baguette, multi grain, Portuguese rolls, croissants, focaccia and wraps.

BUTTON BOUCHÉE PLATTER

Sandwiches prepared on assorted dinner-sized rolls, these miniatures are perfect party sandwiches.

BABY BUTTON BOUCHÉE PLATTER

Sandwiches prepared on miniature dinner rolls – an even more petite version of the bouchée sandwiches.

GOURMET PINWHEEL PLATTER (SOLD IN MULTIPLES OF EIGHT)

Assorted selection of sliced tortilla wraps made with cream cheese spreads: choose from turkey, roast beef, ham or grilled vegetables

OUR ELEGANT BOXED LUNCH

Ideal packaged lunch for your corporate meeting, picnic or trip. This package includes a custom deli or wrap sandwich, fruit salad, a bag of chips, home-baked cookies, cutlery kit, napkin and plate. Everything is neatly boxed, tied with a ribbon and dressed with fresh flowers...a beautiful presentation. Other formats available.

GOURMET TEA SANDWICHES (SOLD IN MULTIPLES OF FOUR)

Traditional choices: Egg salad, tuna salad, chicken salad and ham salad. Or be different with:

- Smoked salmon and vegetable cream cheese
- Cucumber, ham and creamy brie
- Prosciutto, Swiss and Dijonnaise
- Roast beef and Janssen's own herb spread
- Turkey with aged cheddar and champagne mustard

SIDE LUNCHEON SALADS

- Fruit salad
- Mixed green salad
- Caesar salad
- Janssen's signature salad (mix of baby lettuces, with fresh goat cheese, dried cranberries, dried apricots, and caramelized walnuts, served with a raspberry vinaigrette)
- Potato salad (traditional, sour cream & chive, German or bleu cheese)
- Coleslaw
- Macaroni salad
- Egg salad
- Honey bow-tie pasta salad
- Penne arugula pasta salad
- Tortellini pasta salad
- White or black bean salad
- Beet salad
- Cucumber & tomato salad
- Traditional seafood salad
- Lobster, shrimp & crab salad
- Chicken salad (traditional, Brandywine, chateau, southwestern, Mexican, or rosemary)
- Tuna salad (traditional, yellow fin, or no relish)
- Additional options available from our creative chefs—just ask!



HORS D'OEUVRES

STATIONARY DISPLAYS

All displays are made fresh to order – we are happy to customize to fit your needs!

FRESH CRUDITÉ

Our fresh vegetable display offers a bountiful array of raw and blanched seasonal vegetables including grilled asparagus spears, baby carrots, broccoli, cauliflower, cucumbers, red and yellow peppers with a choice of chunky bleu cheese, roasted red pepper or peppercorn ranch.

FRESH FRUIT DISPLAY

A colorful arrangement of sliced golden pineapple, honeydew, cantaloupe, grapes and seasonal berries all garnished and served with your choice of yogurt dip.

JANSSEN'S SIGNATURE CHEESE BOARD

Choice selection of international and domestic cheeses hand-picked by Mrs. Janssen to complement your affair, elegantly garnished with fresh seasonal berries and grapes and accompanied by gourmet crackers and/or sliced baguette.

"TOUR OF ITALY" ANTIPASTO PLATTER

Marinated mozzarella, imported provolone, marinated roasted peppers, and artichoke hearts are displayed with cured Italian meats, specialty olives, and stuffed peppadew accompanied by crostinis.

TASTE OF THE MEDITERRANEAN DISPLAY

This display centers around red pepper hummus and a cheese torta or cheese spread and features artichoke hearts, grilled vegetables, marinated red peppers, Serrano or Parma ham, Greek dolmas and a variety of cut international cheeses and garnished with imported olives, served with sliced French bread and traditional pita wedges.

BRIE EN CROÛTE

Creamy French brie is baked in puff pastry and served warm, layered with your choice of preserve, strawberry balsamic, raspberry coulis or orange fig spread, and accompanied by sliced French bread.

JANSSEN'S WARM WHEEL OF BRIE

One of our specialties...a wheel of brie without its rind is ready to serve warm, topped with a dulce de leche (Argentine caramel sauce) and caramelized walnuts and served with French bread slices. Simply divine!

JUMBO SHRIMP COCKTAIL PLATTER

A wonderful display of large gulf shrimp accompanied by zesty cocktail sauce and lemon wedges.

JANSSEN'S GRILLED SHRIMP TRIO

Our version of shrimp cocktail with a twist...gulf shrimp are marinated and fire-grilled. Includes Thai, Cajun and classic shrimp served with traditional cocktail and sweet Asian dipping sauce.

ALASKAN SNOW CRAB CLAW PLATTER

An elegant display of beautiful exposed lump claw meat, with the claw attached for decoration and easy eating, garnished with lemon wedges and accompanied by your choice of spicy remoulade or cocktail sauce.

NOVA DISPLAY

A delightful display of Nova Scotia smoked salmon with capers and lemons, served with a side of cream cheese.

HOLIDAY SMOKED FISH PLATTER

This elegant platter includes sliced Nova Scotia smoked salmon, kippered salmon, and jumbo whitefish stuffed with our chef's whitefish salad, accompanied by crisp lettuce, sliced tomatoes, cucumber slices, red onion slices, capers, olives and cream cheese on the side. Sable is available by special order.

SUSHI TRAYS

Choose one of our prepared sushi platters or ask about custom trays. Always fresh—prepared for you at the last possible moment.

KEYSTONE COMBO SUSHI PLATTER

Our platter offers forty-eight pieces of sushi including Nigiri sushi, spicy tuna rolls, California rolls, rainbow rolls, orange rolls, tofu rolls, and spicy shrimp rolls, accompanied by wasabi, pickled ginger and soy sauce.

OCEAN PLATTER

Offers forty-two pieces of sushi including Nigiri sushi, spicy tuna rolls, California rolls, orange rolls, and spicy shrimp rolls, accompanied by wasabi, pickled ginger and soy sauce.

VEGETABLE SUSHI PLATTER

Ideal for vegetarians and guests trying sushi for the first time, a wonderful selection of forty-nine pieces of hand-rolled sushi including Inari sushi, giant California rolls, California salad rolls, cucumber rolls, carrot rolls, takuan rolls, and avocado rolls. Accompanied by wasabi, pickled ginger and soy sauce. If you wish, request “no seafood”.

SUSHI ROLL PLATTER

Perfect for an executive meeting or small gathering, our sushi roll platter is a generous presentation of our delicious sushi rolls. Accompanied by wasabi, pickled ginger and soy sauce, this platter features twenty-four pieces of sushi including Nigiri sushi, rainbow rolls, orange rolls, California rolls and tofu rolls.

COLD HORS D'OEUVRES

FILET OF BEEF CROUSTADE

Sliced tender prime filet on seasoned toasted croustade, topped with a horseradish chive cream sauce.

PROSCIUTTO POUCHES

Thinly sliced prosciutto filled with dried figs and gorgonzola, tied with a chive. Each one looks like a little pouch!

POACHED SALMON SALAD BOUCHE

Poached salmon salad in a phyllo cup topped with crème fraîche and dill.

JANSSEN'S SEAFOOD SALAD

Janssen's lobster, shrimp and crab salad topped with pineapple salsa, served on a croustade or in a pastry cup.

SMOKED SALMON PINWHEEL

Atlantic smoked salmon and sour cream dill sauce roll-up, sliced thin and skewered on a tooth pick.

GRILLED MUSHROOM AND GRUYÈRE TARTLETS

Mini tartlets packed with grilled portabello mushrooms and shaved Gruyère cheese.

ASSORTED SKEWERS

Contact our catering manager for more customized options.

- Grilled shrimp skewers
- Artichoke, roasted peppers, and mozzarella cheese
- Cucumber, roasted red pepper and marinated mozzarella balls with fresh basil
- Grape tomatoes, Italian salami and imported provolone
- Rolled parma cotto ham, cheese and imported olives
- Roasted eggplant and red pepper

ELIZABETHAN PÂTÉ

Our chef's own foie gras mousse on fig bread - very elegant and unique.

GRILLED VEGETABLE ON PARMESAN CRISPS

House-made Parmesan cheese crisp, topped with a chopped grilled vegetable medley.

ASSORTED PROSCIUTTO WRAPPERS

- Thinly-sliced prosciutto wrapped around fresh arugula and red onion, seasoned with imported olive oil
- Grilled asparagus and boucheron goat cheese, wrapped with thinly-sliced prosciutto
- Fresh honeydew melon or cantaloupe wrapped with thinly-sliced prosciutto

POACHED PEAR CUP

Diced poached pear tossed with a fruit glaze in a phyllo cup, topped with brie and toasted almonds.

CUCUMBER PROVENCAL CUPS

Little cucumber cups filled with your choice of:

- Sun-dried tomato spread sprinkled with crumbled goat cheese and chiffonade of basil
- Smoked salmon cream cheese topped with diced, roasted tomatoes
- Crème fraiche mixed with fresh dill, topped with red and black caviar

SOUTHWEST WONTON CUPS

Baked mini wonton cups filled with a black bean roasted corn salsa, topped with a dollop of sour cream.

GORGONZOLA AND ROSEMARY CREAM PUFFS

These light flaky puffs are filled with gorgonzola and pistachio nuts and served golden brown and warm.

PARMESAN CRISP CUPS

Parmesan rounds molded into little cups, filled with your choice of assorted fillings:

- Roasted red pepper and artichoke tapenade
- Mixed, grilled vegetables bruschetta
- Grilled egg plant with roasted tomato and feta
- Black bean roasted corn salsa

ENDIVE BOATS

Available at full-service events only.

Your choice of fillings:

- Apple, blue cheese and hazelnut salad
- Tropical seafood salad
- Smoked salmon with dill mascarpone
- Maryland crab ragoût
- Piped roquefort cheese topped with spicy walnuts

MARINATED BROCCONCINI

Baby mozzarella balls marinated with olives, peppers, basil and garlic, served alone or on a peppered wine biscuit.

HOT HORS D'OEUVRES

SHRIMP LE JON

Gulf shrimp stuffed with German horseradish wrapped in bacon and fire-grilled, served with Russian remoulade dip.

MINI CRAB CAKES

Cocktail-size rounds of Maryland crab seasoned and fried with our chef's recipe, served with a zesty remoulade sauce.

BACON WRAPPED SEA SCALLOPS

Hickory-smoked bacon wrapped sea scallops seasoned and broiled with an Asian apricot glaze.

BEEF EMPANADAS

Mexican-spiced ground beef, onions, olives, raisins and salsa in a flaky pastry pillow.

MINI BEEF WELLINGTON

Tender beef fillet and wild mushroom duxelle, wrapped in flaky puff pastry, served with a tangy mustard sauce.

LOLLIPOP LAMB CHOPS

Tender baby lamb chops are French-prepared, served with a fresh garden mint sauce.

GINGER TUNA MEDALLIONS WITH WASABI AIOLI

Ginger soy-spiked, pan-seared tuna on a rice cracker base with fiery wasabi aioli and black sesame seeds.

ASIAN BEEF OR CHICKEN SATÉS

Thinly-sliced, bite-sized filet of beef or chicken marinated and skewered, served with your choice of dipping sauces: Asian duck, sweet bourbon, orange chipotle, or Shanghai tangerine honey sauce.

SHRIMP TOASTS

Our version of this classic Asian appetizer is baked and full of shrimp and flavor.

COCKTAIL MEATBALLS

Our homemade hand-rolled petite meatballs served in a variety of ways;

- Sweet & Spicy: meatballs with a zip served in a sweetened brown gravy
- Traditional: Italian in marinara sauce
- Swedish: in savory cream brown gravy

TRI-COLORED CHEESE TORTELLINI FONDUE

Long skewers of tortellini, served dipped in a warm creamy alfredo blush sauce.

KENNETT MUSHROOM CAPS

Kennett Square button mushroom caps overstuffed with your choice of fillings:

- Seasoned Maryland crab
- Sage sausage with fontina cheese
- Artichoke with roasted red pepper and parmesan cheese

RASPBERRY BRIE BITES

Creamy French brie wrapped with fresh raspberry coulis in a puff pastry.

VEGETABLE SPRING ROLLS

A medley of grated Asian-style vegetables rolled and fried, served with an Asian duck dipping sauce.

GREEK SPANAKOPITA

Spinach and feta cheese wrapped in a phyllo triangle.

MINI NAPOLEONS

- Eggplant: mini medallions layered with sautéed spinach, marinara sauce and grated mozzarella cheese
- Baby Portabellas: grilled baby portabella caps layered with mozzarella, tomato, fresh basil, pine nuts, and a balsamic glaze

STUFFED BABY LAMB

Tenderloin of lamb stuffed with goat cheese, seasoned with fresh mint, and served with a fresh mint glaze.

GRILLED VEGETABLE QUESADILLAS

Bite-sized tortilla triangles filled with seasoned grilled vegetables and shredded Mexican cheese.

NOVA SCOTIA SMOKED SALMON & DILL QUESADILLA WITH SALMON CAVIAR

Cheese, onion, and fresh dill-filled tortillas topped with a dill sour cream, smoked salmon, and caviar.

GRILLED MINI KABOBS

- Teriyaki chicken, fresh pineapple, and Havarti cheese
- Sea scallops, thin lemon wedges, and fresh basil
- Italian flank steak, cherry tomatoes, and bell peppers
- Prosciutto-wrapped shrimp, cherry tomatoes, with kalamata olive aioli

ROQUEFORT GRAPES

Seedless grapes wrapped in roquefort cheese and coated with chopped pistachios. Add as a delicious extra on any platter.

GOURMET DINNER SALADS

JANSSEN'S SIGNATURE SALAD

Our signature salad begins with a fresh mix of baby greens, beautifully garnished with fresh goat cheese, dried cranberries, dried apricots, and caramelized walnuts, served with a raspberry vinaigrette.

CHINESE MANDARIN ORANGE AND APPLE SALAD

Mesclun greens tossed with chopped pecans, mandarin oranges, dried cherries, Granny Smith apples, blue cheese, crisp bacon crumbles and red onion, served with a homemade mandarin orange dressing and crispy Chinese noodles.

PANZANELLA - ITALIAN BREAD SALAD

Fresh spinach mixed with cucumber, roasted cherry tomatoes, red onion slivers, yellow bell peppers, and bits of torn Italian baguette drizzled with red wine and an extra virgin olive oil vinaigrette.

CAPRESE SALAD

Fresh-sliced buffalo mozzarella layered with vine-ripened tomatoes and fresh basil leaves. Drizzled with imported olive oil and balsamic glaze – simple but elegant!

MIXED GREEN SALAD

This salad begins with a fresh mix of seasonal greens, decorated with shredded carrots, cucumber slices, cherry tomatoes, and our original house-made croutons, served with your choice of dressing.

OLD COUNTRY CAESAR SALAD

Crisp romaine, parmigiana reggiano, and our house croutons served with a creamy caesar dressing. Add tender strips of grilled boneless chicken breast to make this a full meal!

CLASSIC SPINACH SALAD

Baby spinach greens with crispy bacon, hard-boiled egg, and red onion, served with house croutons and buttermilk ranch or your choice of dressing.

ITALIAN ICEBERG WEDGE

Dressed with chopped tomato, crisp pancetta, red onion rounds, and a gorgonzola ranch dressing.

APPLE-ENDIVE SALAD

This salad has a very unique look and is perfect for a special dinner party. Each salad combines Belgian endive, radicchio, frisee, julienne Granny Smith apples, toasted pine nuts and crumbled blue cheese, served wrapped in thinly-sliced prosciutto. Very different and simply elegant! *Available at full-service events only.*

ENTRÉES

CARVING STATIONS

Add a special touch to your event with a carving station. Choose from beef, pork, lamb, or poultry. *Available at full-service events only.*

BEEF

PRIME TENDERLOIN OF BEEF

Renowned for its tenderness, our signature prime tenderloin is marinated and slow-roasted with shallot au jus, accompanied by your choice of a horseradish cream sauce or our chef's own béarnaise.

BACON-WRAPPED FILET MIGNON

Distinguished for its melt-in-your-mouth tenderness is our 8 oz. grilled filet mignon wrapped in hickory-smoked bacon, served with crumbled gorgonzola cheese.

FILET ROSSINI

Tenderloin medallions crowned with seared foie gras on toasted brioche with a madeira reduction.

STANDING RIB ROAST

Approximately seven rib bones baked with our chef's special beef rub, served with a Chef-made shallot au jus.

TENDERLOIN TIPS AU POIVRE

These tender prime beef tips are served in a shallot white wine demi-glace.

TOURNEDOS OF BEEF

Tenderloin medallions served on toasted rounds of bread, topped with a portabella mushroom sauce.

BEEF WELLINGTONS (6 oz.)

Individual tenderloin roasts with mushroom duxelles and truffle pâté, wrapped in puff pastry. Served with a wild mushroom demi-glace.

SWEET BOURBON LONDON BROIL

This thick-cut steak is marinated in our chef's own bourbon glaze, then fire-roasted.

BEEF BOURGUIGNONNE

Braised tenderloin in red wine and imported olive oil served with small mushrooms and pearl onions.

ESPRESSO BEEF FILET WITH PORT WINE SAUCE

This unique rub combines dark roasted coffee, brown sugar, garlic, and chili power to season the beef before searing, served with a port wine sauce with cranberries and bleu cheese.

TOP ROUND ROAST BEEF

Oven-roasted round of beef, accompanied by shallot au jus.

POULTRY

KENNETT SQUARE CHICKEN

Grilled boneless chicken breast served in a creamy, white wine mushroom sauce.

LEMON ROSEMARY CHICKEN

Each chicken breast is baked with fresh rosemary and lemon, served with a white wine lemon sauce.

CHICKEN WITH PROSCIUTTO & FRESH MOZZARELLA

Beautifully stuffed breast with thinly-sliced prosciutto and fresh mozzarella, covered in a creamy asparagus sauce.

SOUTHWESTERN CHICKEN BREAST

Marinated in a chili cilantro marinade then grilled, topped with a southwestern black bean roasted corn salsa.

STUFFED CHICKEN BREAST

Our delicious stuffing will give uniqueness to your entire menu - choose from one of the following stuffings:

- Prosciutto, fontina cheese, and pine nut
- Artichoke, roasted red peppers, black olives, and shredded mozzarella
- Spinach, sun-dried tomato, and mozzarella cheese
- Savory ham and mellow Swiss cheese
- Granny Smith apples with creamy brie
- Mango and apricot chutney

HERB-CRUSTED TURKEY BREAST

Oven-roasted, rubbed with a trio of herbs, and served with herb au jus.

WILD MUSHROOM MARSALA CHICKEN

Flour-dipped and pan-fried chicken served with a thick, marsala mushroom sauce.

CHESAPEAKE CHICKEN

Each breast is served stuffed with Maryland crab and grilled asparagus tips, garnished with a creamy crab sauce and grilled asparagus spears.

CHICKEN PICCATA

Tenderized chicken breast, flour-dipped, and pan-fried in white wine lemon sauce with capers.

FRUIT-STUFFED CORNISH HENS

These small hybrid birds are stuffed with fruited wild rice.

CHICKEN BOUCHERON

Grilled butterfly chicken breast topped with goat cheese, sun dried tomatoes and a basil, lemon butter sauce.

PORK

DIJON HERB-CRUSTED PORK LOIN

Center-cut pork loin encrusted with fresh herbs, spices, and Dijon mustard, served with a balsamic demi-glace.

TERIYAKI PORK LOIN

Our moist pork loin is roasted to perfection and coated with a teriyaki glaze.

CROWN ROAST OF PORK

A crown of bone-in pork chops with seasoned ground pork inside. A rack of pork may be ordered for smaller groups.

STUFFED PORK LOIN

Our center-cut pork loin is stuffed with your choice of fillings:

- Sautéed spinach, roasted red peppers, and feta cheese
- Bacon and bleu cheese
- Apple, corn bread stuffing

HAWAIIAN STIR-FRY

Pork, stir-fried with fresh pineapple, green beans, red peppers, and scallions.

HOISIN BBQ PORK

Pork tenderloin strips basted with a sweet and spicy Chinese hoisin sauce, served with our own Asian sauce and toasted sesame seeds.

GREMOLATA PORK CHOPS

Each chop is basted in imported whole grain mustard and coated with fresh, herb-seasoned bread crumbs.

PEPPERCORN PORK WITH DIJON CIDER SAUCE

Tenderloin medallions encrusted with crushed peppercorns, sautéed, and topped with a white wine Dijon cider sauce. We suggest it be served with our apple barley salad.

BABY BACK RIBS

Country-style pork ribs, in the style of your choice, are slow-roasted. Select from a thick, tangy apple butter sauce, jerk seasoning, or traditional BBQ.

LAMB

Domestic and New Zealand lamb available.

HONEY CUMIN RACK OF LAMB

Tender baby lamb, brushed with honey, seasoned with cumin, and coated with pistachios.

HERB-CRUSTED RACK OF LAMB

Encrusted with Dijon mustard, fresh herbs, seasoned bread crumbs, and served with port wine sauce.

BABY LAMB CHOPS

These extremely tender baby chops can be served as a mini-rack or individually. Pan-seared and roasted to perfection, our chops are served with a port wine sauce or a fresh mint glaze.

GREEK LAMB CHOPS

Dry-rubbed with assorted seasonings, grilled and served with a creamy tzatziki sauce, and served on fresh romaine, tossed with feta, Greek olives, and cherry tomatoes.

CROWN ROAST OF LAMB

Rib lamb chops are used to make the crown in this elegant presentation. Garnished with seasoned ground lamb in the center.

BUTTERFLIED LEG OF LAMB

Marinated in rosemary, olive oil, and garlic, then grilled to perfection.

STUFFED BONELESS LEG OF LAMB

Enjoy a succulent filling of basil, goat cheese, spinach, and roasted pepper.

VEAL

VEAL LOIN CHASSEUR

Whole loin of veal, herb-cured and roasted, served with a savory-sweet cherry and red grape sauce and crowned with a slice of bloc de foie gras. A truly elegant presentation!

VEAL Tournedos à la Crème

Veal tenderloin has been quickly seared, then finished in the oven, topped with pancetta, crème fraîche and cave-aged Gruyère.

VEAL CHOPS FARCI À L'ITALIENNE

Veal chops have been rubbed with our chef's own recipe and then flash-seared to a golden brown, stuffed with a savory mascarpone, pancetta, caramelized onion mélange. These delicious chops have been finished in the oven and served with our chef's red wine veal stock reduction.

VEAL CHOPS MÉDITERRANNÉES

Veal chops have been coated with our chef's own Mediterranean rub and then allowed to rest for two days. The chops have been flash-seared and then roasted to perfection. They are accompanied à table, with a savory pomegranate, red wine veal stock reduction.

VEAL FRUITS DE MER

Veal scallops, flash-seared, topped with grilled shrimp, and covered in a brandy mushroom cream sauce.

VEAL OSCAR

Pan-seared veal scallops have been crowned with jumbo lump crab and laced with our chef's own Hollandaise.

VEAL MARSALA

Pan-seared veal scallops have been coated in a marsala demi-glaze with sautéed mushrooms. This entrée is accompanied by imported egg fettuccini, tossed with butter.

VEAL ROMA

Veal scallops, pan-seared in olive oil and rosemary, elegantly nestled on a bed of grilled eggplant and Parma prosciutto and topped with fresh mozzarella. These have been finished in the oven, garnished with our chef's own fresh tomato, mushroom, white wine confit.

VEAL PICCATA

Pan-seared veal scallops have been laced with a lemon white wine reduction and accompanied by buttered pasta with chives.

SEAFOOD

RAW BAR

Make your event extra special with a full raw bar with your choice of oysters, clams, shrimp and crab claws. *Available at full-service events only.*

GRILLED MAHI MAHI

Prepared in a variety of ways but the most popular is our pesto-encrusted or fresh herb-rubbed.

SEARED AHI TUNA STEAKS

Served with rosemary, balsamic vinegar.

BROILED MAINE LOBSTER TAILS

Brushed with a white wine, lemon butter sauce, served with clarified butter and lemon.

PASSION FRUIT TILAPIA

Prepared in a reduced, passion fruit juice with fresh ginger, served topped with red bell peppers and chives.

GINGER SOY CHILEAN SEA BASS

Prepared in an Asian-style, ginger-soy marinade then beautifully grilled and topped with exotic fruited salsa.

SESAME-CRUSTED TUNA

Tuna steak encrusted with black and white sesame seeds, pan-seared and accompanied by an apricot, ginger sauce.

ELLEN'S BOURBON SALMON

Grilled salmon in a sweet and tangy orange, bourbon marinade.

GRILLED SALMON OR SWORDFISH

Our salmon and swordfish are served in a variety of ways but house favorites include:

- Encrusted with parmesan bread crumbs and pesto
- Apricot-glazed
- Macadamia-encrusted

ATLANTIC POACHED SALMON

"Simply divine" will be the only thing your guests will be saying about your elegant affair when you feature a side of our northern Atlantic poached salmon garnished with thinly sliced cucumber, layered delicately on top with fresh dill and lemon wheels.

MARYLAND CRAB CAKES

Fresh from the eastern shore...our crab cakes are made with jumbo lump crab meat and a blend of our chef-inspired seasoning.

FLOUNDER PICCATA

Dusted with flour, pan-seared, and served with a white wine lemon caper sauce.

CITRUS-GLAZED SEARED SEA SCALLOPS

Marinated in a Thai sweet chili sauce and pan-seared, topped with citrus glaze and orange zest.

SHRIMP AND SCALLOP MEDLEY

Select from jambalaya, scampi or fra diavolo made with shrimp and scallops.

DOVER SOLE

Available as a special order. Please ask our catering manager for more information.

PASTA

PASTA BAR/STATIONS

Provide your guests with delicious options featuring multiple pastas and accompanying sauces. *Available at full-service events only.*

PASTA QUATTRO FORMAGGI

Quill-shaped pasta in a delicious cheese sauce created with the fusion of four aged cheeses.

PENNE ARUGULA GORGONZOLA PASTA

Served hot, this creamy dish, filled with fresh arugula, grilled eggplant, sun-dried tomatoes, smothered in a creamy brandied, gorgonzola parmesan sauce, is sure to upstage any entrée.

MARYLAND FETTUCCINI

Fettuccini tossed with grilled shrimp and scallops, tossed in a vodka blush or marinara sauce, and topped with Maryland lump crab meat.

BAKED ZITI

Fresh ziti pasta, tossed with a duo of mozzarella and parmesan cheese, baked in a rich marinara sauce.

TORTELLINI PRIMAVERA

Tri-colored tortellini with a blend of sautéed vegetables including broccoli, carrots, red and yellow peppers, and snow peas, tossed in creamy alfredo sauce.

WILD MUSHROOM RAVIOLI

A house specialty... ravioli stuffed with wild mushrooms in a creamy vodka blush sauce.

JANSSEN'S LASAGNA

- Italian: Light sheets of pasta layered with seasoned ground beef, Italian sausage, a trio of cheeses, and marinara sauce
- Spinach: Light sheets of pasta layered with a medley of vegetables including spinach, roasted red pepper, a trio of cheeses, and marinara sauce (may substitute vegetables of your choice)

NAPOLI STUFFED SHELLS

Jumbo pasta shells filled with an old world, traditional ricotta recipe and topped with our homemade marinara sauce.



DINNER ACCOMPANIMENTS

GRILLED VEGETABLE MEDLEY

It's rare to find a specialty side that goes with almost every entrée but this platter does. Garden fresh vegetables including eggplant, red bell pepper, yellow squash, and zucchini with fresh herbs and olive oil, create this colorful side dish.

GEMELLI PASTA SALAD

Spiraled gemelli pasta tossed in basil pesto with fresh mozzarella, sun-dried tomatoes, and pine nuts.

ARUGULA AND GORGONZOLA PENNE SALAD

Penne pasta tossed with grilled eggplant, fresh arugula, and sun-dried tomato, complimented by gorgonzola cheese in a garlic vinaigrette.

WARM WASHINGTON RED POTATOES

Sliced, boiled red-skin potatoes, sautéed with marinated grilled portabella mushrooms and sweet onions served, with a stone-ground mustard dressing.

ASPARAGUS SALAD

Grilled asparagus tips tossed in a balsamic glaze with marinated mozzarella balls and cherry tomatoes.

STIR-FRIED VEGETABLES IN POMEGRANATE SAUCE

Seasonally fresh vegetables, stir-fried with cashews and sesame seeds, tossed in a reduced pomegranate molasses sauce.

PEPPERONCINI BABY CARROTS

Sautéed baby carrots with onion, celery, sun-dried tomatoes, and pepperoncini peppers.

ROASTED POTATO MEDLEY

Red skin, yukon gold, peruvian, and sweet potatoes tossed with fresh herbs and roasted to a golden brown.

SPICY GREEN BEANS

Flash-fried green beans, tossed in a sweet Asian balsamic glaze with julienne roasted red peppers.

WILD MUSHROOM RISOTTO

Assorted wild mushrooms and fresh-grated parmesan flavor this dish — perfect by itself or with any entrée.

FRUITED WILD RICE

Mixed wild rice tossed with a balsamic, olive oil dressing, with almonds, scallions, dried apricots, and cranberries.

WHEATBERRY SALAD

This nutty grain is mixed with peppers, scallions, and corn in a sweet chutney dressing.

GRILLED ASPARAGUS

Seasoned with imported olive oil and fire-grilled.

SESAME SNOW PEAS

Peas are sautéed in olive oil then tossed in an Asian sesame seed oil with shredded carrots and white and black sesame seeds.

SUGAR SNAP PEA MEDLEY

These tender peas are sautéed with peppers and onions.

GORGONZOLA BROCCOLI

Florets steamed and topped with a chef-made Gorgonzola cream sauce.

TWICE-BAKED POTATOES

Choose from bacon, spinach, broccoli, or cheddar. We can also customize this dish to meet your needs.

NEW ENGLAND YAMS

Yams are whipped with butter and old-fashioned maple syrup.

POTATO GALETTE

Thinly-sliced potatoes are layered with assorted gourmet cheeses.

TOMATO MOZZARELLA SALAD

Cherry tomatoes and mozzarella balls are tossed together with imported olive oil, fresh basil, and chopped garlic.

ROASTED ACORN SQUASH

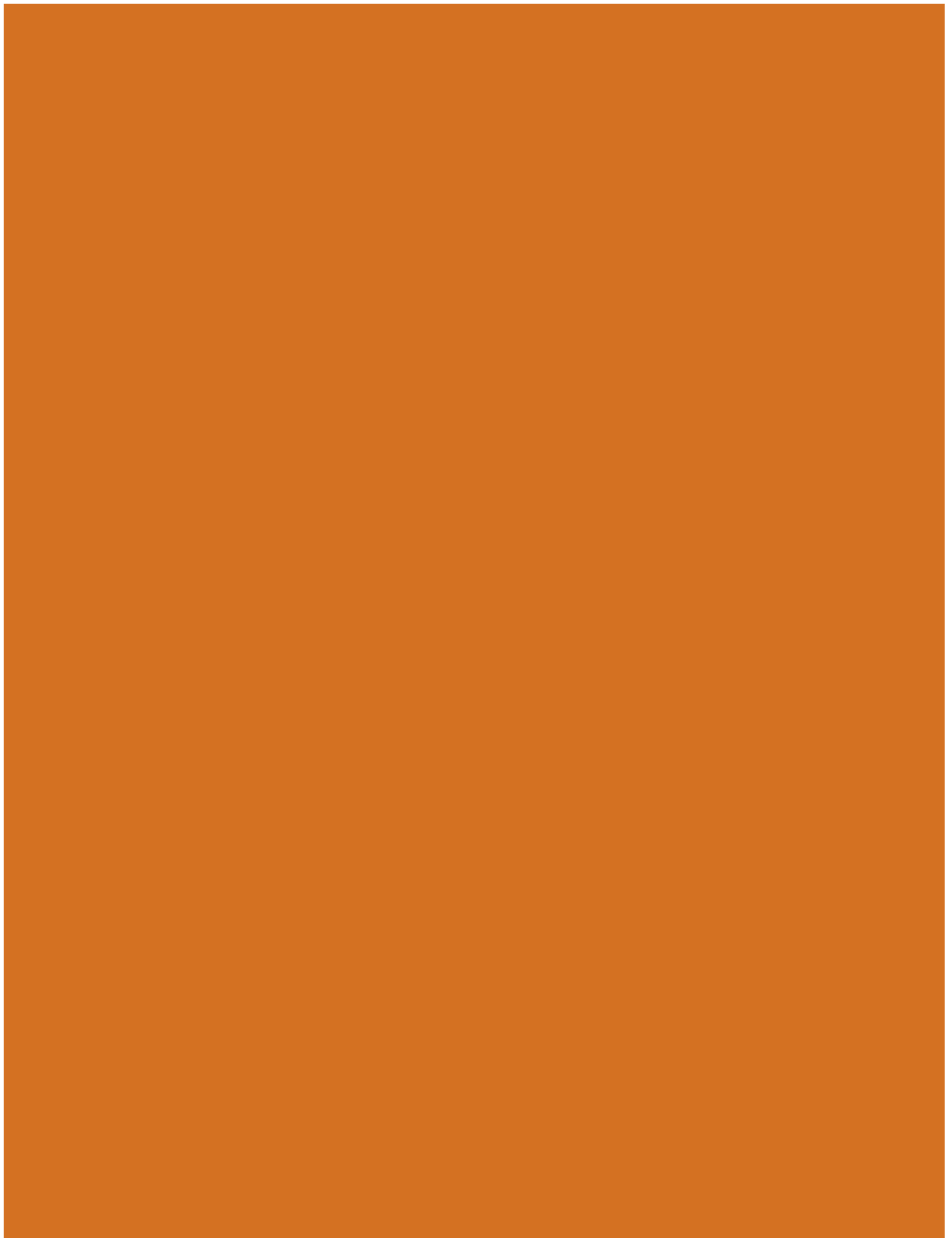
These wedges are baked to golden brown and dressed with a maple glaze.

SWEET POTATO CASSEROLE

This classic dish of whipped, sweet potatoes is seasoned with cinnamon, honey, nutmeg, and applesauce, then topped with mini marshmallows.

OTHER FAVORITES

- Rice pilaf
- Honey-glazed carrots
- Roasted-garlic mashed potatoes



DESSERTS

SIGNATURE ITEMS

ITALIAN MINIATURE PLATTER

Fine Italian miniatures, including cannoli filled with sweet ricotta and fresh chocolate custard, napoleons, and éclairs.

PICK-UP SWEETS PLATTER

Assortment of bite-sized brownies, lemon squares, pecan diamonds, and homemade cookies.

GOURMET JUMBO COOKIE AND/OR BROWNIE PLATTER

Our homemade specialty cookies, displayed with assorted bite-sized brownies.

CHOCOLATE-DIPPED STRAWBERRIES

Choice of chocolate, vanilla, or tuxedo.

GOURMET CUPCAKES

Decorated in vibrant colors, regular or mini.

“ALICE IN WONDERLAND” CAKES

These truly unique cakes are colorfully decorated, each one a character in itself. They are available in three sizes and can be made as a three layer cake for a very special occasion. Words can't describe how truly clever and special these cakes are.

CAKES AND TARTS (Full, Half or Mini Serving Sizes Available)

STRAWBERRY SHORT CAKE

Yellow cake filled with whipped cream, fresh sliced strawberries and iced with fresh whipped cream frosting. A beautifully garnished presentation.

TIRAMISU

Layers of espresso-drenched sponge cake with mascarpone cream and dusted with cocoa powder.

TIRAMIFRUIT

Cake soaked in strawberry juice, layered with mascarpone cream, currants and blueberries, finished with powdered sugar.

RICOTTA CHEESECAKE

Made with ricotta, delicately textured with hint of natural orange essence.

NEW YORK CHEESECAKE (ALSO AVAILABLE AS 4" MINI)

Traditional, rich, creamy with a graham cracker crust with a hint of vanilla. Assorted toppings available.

MIXED BERRY TART

Short pastry base filled with chantilly cream, topped with a layer of sponge cake and lavishly garnished with assorted berries

FRESH FRUIT TART (ALSO AVAILABLE AS 4" MINI)

Tart shell filled with a vanilla pastry cream, topped with a variety of fresh fruit.

CHOCOLATE PECAN TART

Shell filled with classic pecan filling, topped with bitter sweet chocolate.

BLACK FOREST CAKE

Layers of sponge cake and chantilly cream with dark, sweet cherries, topped with ribbons of chocolate.

SPECIAL OCCASION SHEET CAKES

Yellow or chocolate cake beautifully decorated with edible flowers. Each cake can be personalized.

INDIVIDUAL “MINI” PORTIONS

CRÈME BRÛLÉE

Custard, topped with caramelized sugar in a glass cup.

COPPA MASCARPONE

Chocolate cream and smooth mascarpone cream, topped with amaretto cookie crumbs and chocolate curls.

CHOCOLATE TRUFFLES

Zabaione cream center, surrounded by chocolate gelato, caramelized hazelnuts, topped with cocoa powder.

MINI KEY LIME CHEESECAKES

Graham cracker base topped with New York cheesecake and a splash of key lime.

MINI CHOCOLATE GANACHE CHEESECAKE

New York cheesecake topped with a layer of ganache.

MINI APPLE TARTLET

Short pastry base filled with caramelized apples and topped with almond cream.

MINI HAZELNUT GANACHE

Hazelnut sponge cake with a hint of rum and crushed hazelnut.

MOLTEN LAVA CAKE

Chocolate sponge cake, filled with a creamy chocolate center, served warm.

CAPPUCCINO TRUFFLE

Cappuccino gelato with a heart of espresso, covered with coffee-favored meringue sprinkles.

MOUSSE CUPS (ALSO AVAILABLE IN 2" PETITE SIZE)

Chocolate shells filled with your choice of mousse, topped with fresh raspberries.

RIPIENIS

Refreshing sorbet served in the natural fruit shell, choose from lemon, mandarin, peach, orange or pumpkin.

Ask about our daily Gelato flavors, available in quarts or pints.



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