



CATERING BROCHURE

2025





CATERING INFO

Thank you for choosing **The Atrium Market** to be your designated caterer of events! In our Catering Brochure, you will find your favorite classics, mixed with new and exciting dishes that we're sure you'll love!

Here at **The Atrium Market**, we are passionate about food and believe in wholesome nutritious ingredients. That's why we are committed to using items that are healthier for both our bodies and the planet. If you or a member of your party has any food allergies or dietary restrictions, please let us know and we will be happy to make accommodations.


All orders can be placed online via our Spoonfed website by scanning the code above. Once your order is submitted, you will receive a confirmation email, and our catering team will reach out to you. If you have any questions, please reach out Catering@TheAtriumMarket.com.



Each Breakfast Menu Item has a Minimum of 10 Guests.

Continental Breakfast


Assorted Mini Muffins, Mini Donuts, Petite Danish, & Fresh Cut Fruit Bowl.

 Includes Freshly Brewed Tinker Coffee.

\$12/Person

Simple Breakfast Buffet


Scrambled Eggs, Breakfast Potatoes & Your Choice of One (1) Protein: Bacon, Turkey Bacon, Sausage Link, or Turkey Sausage Patty.

 Includes Freshly Brewed Tinker Coffee.

\$15/Person

Deluxe Breakfast Buffet

Scrambled Eggs, Bacon & Sausage (*Turkey Bacon & Sausage available upon request*), Assorted Mini Pastries, Mini Muffins, Fresh Cut Fruit Bowl & Your Choice of Pancakes or French Toast.

 Includes Freshly Brewed Tinker Coffee.

\$18/Person

Yogurt Parfait Bar

Vanilla & Strawberry Yogurt, Honey & Oat Granola, Fresh Berries & Fruit.

\$10/Person



Breakfast Sandwich

Egg, Cheese, Bacon or Sausage
(Vegetarian option available) on an English
Muffin, Bagel, or Croissant.

\$6/Each

Breakfast Burrito

Scrambled Egg, Mexi-Cheese, Hash
Browns, Bacon & Sausage wrapped in
a 12" Flour Tortilla.

\$8/Each

Yogurt Parfait Cup

\$4/Each

Fresh Fruit Salad Cup

\$4/Each

Assorted Whole Fruit

\$13/Dozen

Seasonal Fruit Tray:

- **Small Tray** (Serves 5-10) **\$20/Tray**
- **Medium Tray** (Serves 10-20) **\$35/Tray**
- **Large Tray** (Serves 20-30) **\$60/Tray**

Muffins or Large Pastries

Assorted Variety

\$36/Dozen

Fresh Baked Croissants

*Chocolate Ganache, Plain, Cream-
Filled, or Raspberry*

\$36/Dozen

Assorted Donuts

Locally Sourced

\$32/Dozen

Assorted Mini Quiche

Meat & Vegetarian Options

\$35/Dozen

Bagels

With Cream Cheese & Butter

\$25/Dozen





Boxed Meals \$11.50/Each

*Always available for the quick or last-minute event!
All Boxed Meals come with Miss Vickie's Chips & a
House Baked Cookie.*

SANDWICHES

*All Sandwiches come with Lettuce, Tomato, Onion,
& Cheese on White or Wheat Bread.*

- **Roast Beef**
- **Turkey**
- **Ham**
- **Roasted Chicken**

SALADS

All Salads come with your choice of Dressing.

- **House Salad**
- **House Salad with Roasted Chicken**
- **Classic Caesar Salad**
- **Chicken Caesar Salad**
- **Vegetarian Mediterranean**

BEVERAGE OPTIONS

- **Canned Sodas \$2/Each**
Coke, Diet Coke, Sprite, Coke Zero
- **Bottled Water \$1.50/Each**

Deluxe Boxed Meals \$13.50/Each

All Deluxe Boxed Meals come with Miss Vickie's Chips & a House Baked Cookie.

SANDWICHES

Roast Beef

Roast Beef, Lettuce, Tomato & Horseradish Mayo served on Multigrain bread.

Gourmet Club

Turkey, Ham, Bacon, Swiss, Lettuce, Tomato & Balsamic Mayo on Ciabatta.

California Chicken

Grilled Chicken, Spring Mix, Avocado & Cheddar on Ciabatta.

Baked Ham & Havarti

Ham, Havarti, Spinach, Tomato & Dijonnaise on Croissant.



Roasted Vegetable & Hummus

Colorful Roasted Veggies with Hummus, Greek Style Salad in a Pita. **Add Chicken +\$4**



Caprese & Fresh Mozzarella

Roma Tomatoes with Fresh Basil, Mozzarella, EVOO & Balsamic Drizzle. **Add Chicken +\$4**

SALADS

Chef

Lettuce Blend, Turkey, Ham, Boiled Egg, Swiss & Provolone Cheese.

Southwest

Romaine, Chicken, Corn, Tomatoes, Black Beans & Crispy Tortilla Chips with Chipotle Avocado Ranch Dressing.

Classic Caesar

Romaine, Croutons, Parmesan Cheese & your choice of Steak or Chicken with Caesar Dressing.

Strawberry Spinach

Spinach, Fresh Strawberries, Red Onion & Blue Cheese with Balsamic Vinaigrette. **Add Chicken +\$4**

Greek

Mixed Greens, Red Onions, Chopped Tomatoes, Feta, Cucumber & Olives. **Add Chicken +\$4**

Couscous & Roasted Vegetable

Tricolor Couscous, Squash Medley & Capers. **Add Chicken +\$4**

BEVERAGE OPTIONS

▪ Canned Sodas \$2/Each

Coke, Diet Coke, Sprite, Coke Zero

▪ Bottled Water \$1.50/Each





Deli Buffet \$18/Person

- Sliced Turkey, Ham, Roast Beef & Chicken
- Cheddar, Swiss, Provolone & American Cheese
- Assorted Sliced Breads & Buns
- Lettuce, Tomato, Onion & Pickles
- Assortment of Condiments

Deli Platter \$10/Person

Assorted pre-made Deli Sandwiches options:

- Turkey & Cheddar
- Ham & Swiss
- Roast Beef & Cheddar
- Grilled Vegetable

Salad Bar \$12/Person

Your Choice of Three (3) Proteins, a Variety of Fresh Toppings, House Made Dressings & Fresh Baked Dinner Rolls.

Soup & Salad \$15/Person

Served with House Baked Bread & Crackers, Your Choice of One (1) Soup:

- Broccoli & Cheese
- Baked Potato
- Vegetable Rice
- Chicken Noodle

& Your Choice of One (1) Freshly Tossed Salad:

- Caesar Salad
- House Salad
- Grain Salad

Each Salad Serves 10 Guests. Served with Dressing of Your Choice unless noted in menu.

Garden Salad \$12/Each

Mixed Greens, Grape Tomatoes, Cucumber & Shredded Carrot.

Caesar Salad \$16/Each

Romaine Lettuce, House Made Croutons & Parmesan Cheese.

Southwest Chopped Salad \$17/Each

Romaine Lettuce, Black Beans, Roasted Corn, Cotija Cheese & Tomatoes with Chipotle Ranch Dressing.

Mediterranean Salad \$18/Each

Mixed Greens, Marinated Artichokes, Tomatoes, Olives, Red Peppers, Red Onion, Potatoes & Feta.

Wild Rice & Sesame Bowl \$21/Each

Sliced Roasted Mushrooms, Red Bell Pepper & Bok Choy tossed with a Ginger Dressing.

SALAD TOPPING OPTIONS:

- **Sliced Grilled Chicken** **\$30/Salad**
- **Sliced Grilled Steak** **\$40/Salad**
- **Grilled Portobello** **\$30/Salad**
- **Roasted Tofu** **\$30/Salad**



Fresh Baked Pizza \$18/Each

16-inch Pizza Made In House, Cut Party Style or Regular with Your Choice of Italian Sausage, Pepperoni, Cheese, or Veggie.

Classic Picnic \$12/Person

A Variety of Toppings, House Made Chips, Fresh Fruit Salad & Your Choice of Juicy Hamburgers, Grilled Chicken, or All Beef Hot Dogs. **Add Vegetable Burger +\$2**

BBQ World \$16/Person

Baked Beans, Mac n' Cheese, Jalapeño Cornbread & Your Choice of Two (2) Meats Slow Cooked Brisket, Pulled Pork, or Shredded Chicken.

Simply Italian \$14/Person

Grilled Chicken Marsala, Crisp Italian Green Beans, Garlic Parmesan Tossed Penne, Fresh Garden Salad & Fresh Baked Bread.

Taco Bar \$16/Person

Seasoned Ground Beef & Chicken, Rice, Black Beans, Cheese, Tomatoes, Lettuce, Salsa, Guacamole, Sour Cream, Flour Tortillas & Chips. **Add Vegetarian Options +\$4 | Add Steak +\$5**

Fajita Bar \$17/Person

Grilled Steak, Grilled Chicken, Fajita Veggies, Rice, Peppers, Onions, Cheese, Tomatoes, Lettuce, Salsa, Guacamole, Sour Cream & Your Choice of Flour or Corn Tortillas. **Add Grilled Shrimp +\$2**

Pasta Bar \$10/Person

Garlic Breadsticks & Pasta served with Scratch Made Marinara Sauce & Alfredo Sauce. **Add Grilled Chicken +\$3 | Add Grilled Steak +\$5 | Add Caesar or House Salad +\$2**



*A Minimum of 10 Guests is Recommended for Buffets.
All menu items listed have the option to be plated
with China Rental.*

Pesto Salmon

Grilled Salmon topped with Basil Pesto, served with Wild Rice and Steamed Seasonal Vegetable. Includes House Salad, and Artisanal Bread & Rolls.

\$25/Person

Chimichurri Beef Tenderloin

Beef Tenderloin Grilled to Perfection, Ladled with House Made Chimichurri sauce, served with Fingerling Potatoes & Seasonal Vegetable.

\$25/Person

Wok This Way

Your Choice of Grilled Steak or Chicken, Brown or White Rice, Lo Mein or Rice Noodles. Includes House Salad, and Artisanal Bread & Rolls.

\$21/Person

Herb-Seasoned Prime Rib

Seasoned Prime Rib, Baked Potato & Roasted Broccoli. Includes House Salad, and Artisanal Bread & Rolls.

\$25/Person

Pan Seared Airline Chicken

Mushroom & Sherry Cream Sauce, Roasted Potatoes & Green Beans.

\$23/Person

Garlic & Herb Crusted Seabass

Lemon Brown Butter, Orzo & Sautéed Spinach. Includes House Salad, and Artisanal Bread & Rolls.

\$22/Person



A Minimum of 10 Guests is Recommended for Buffets. Each Menu can be turned into a Carving Station. A Chef Fee (\$55 per half hour) will be accessed for all Carving Stations.

Seasoned Pork Tenderloin

Honey Dijon, Fresh Herbs. Includes House Salad, and Artisanal Bread & Rolls.

\$16/Person

Pineapple & Brown Sugar Baked Ham

Slow Cooked Ham with House Made Glaze, served with Sweet Potato Casserole & Root Vegetable Blend. Includes House Salad, and Artisanal Bread & Rolls.

\$15/Person

Pepper Crusted Beef Tenderloin

Fischer Farms Beef, Seasoned & Grilled to Perfection, served with Parsnip, Yukon Potatoes, Sauteed Broccolini & Mushroom Demi Glace. Includes House Salad, and Artisanal Bread & Rolls.

\$26/Person

Sage & Thyme Roasted Turkey

Herb Compound Butter, Slow Roasted Whole Bird, served with Garlic Mashed Potatoes & Green Beans. Includes House Salad, and Artisanal Bread & Rolls.

\$18/Person

Rosemary & Garlic Crusted Chicken

Salt Brined, Bone-In Chicken, Herb Infused EVOO, Roasted Red Skin Potatoes & Seasonal Vegetable. Includes House Salad, and Artisanal Bread & Rolls.

\$18/Person





All Displays & Boards serve approximately 10-15 Guests.

Sliced Fruit Display

Chef's Selection of Sliced Fresh Fruit.

\$35/Each

Crudité with Dip

Carrots, Celery, Tomatoes, Peppers, Broccoli, Cauliflower with Ranch & Hummus.

\$35/Each

Cheese & Fruit Board

Four (4) Artisanal Cheeses, Seasonal Fruit, Selection of Jams & Marmalades with Crackers.

\$40/Each

Charcuterie Board

Three (3) Chef Select Cheeses, Three (3) Chef Select Cured Meats, Two (2) Dried Fruits, Local Mustard, Chutney, Jam, Fresh Fruit, Crackers & Baguette.

\$55/Each

Roasted Vegetable Board

Grilled Eggplant, Squash, Zucchini, Mushroom, Roasted Red Peppers, Grilled Asparagus, Bermuda Onions, Hummus, Tzatziki & Grilled Pita.

\$55/Each



Appetizers \$4.25/Serving

Appetizer serving sizes are 2-3 pieces per person, please order accordingly. Any questions regarding serving size can be addressed by the Catering Team.

HOT APPETIZERS

- ✔ Stuffed Mushrooms
- ✔ Spinach & Artichoke Dip
- Chicken Satay
- Smoked Gouda Archini Balls
- ✔ Vegetarian Eggrolls
- Crispy Potstickers
- Shaved Steak Crostini
with Horseradish Mayo

COLD APPETIZERS

- ✔ Crudité & Dip
 - ✔ Hummus with Pita
 - ✔ Tomato Bruschetta
 - ✔ Caprese Skewer
 - ✔ Spicy Deviled Eggs
 - ✔ Crudité Shooters
 - ✔ Hummus Shooters
 - Goat Cheese & Fig Canapé
 - Beef Tenderloin Crostini*
with Caramelized Onion, Blue Cheese & Green Onion
- *\$5.25/Serving**



COLD DRINKS (BASED ON CONSUMPTION)

Bottled Juice	\$3/Each
Bottled Water	\$2.50/Each
Canned Sodas	\$3/Each

HOT DRINKS

Fresh Brewed Coffee	\$21/Gallon
Hot Tea	\$10/Gallon
Hot Chocolate	\$16/Gallon

REFRESHMENTS

Iced Tea Service	\$18/Gallon
Lemonade Service	\$18/Gallon
Infused Water	\$16/Gallon
Themed Punch	\$16/Gallon
Water Service	\$10/Gallon





DESSERTS

Freshly Baked Assorted Cookies	\$3/Each
Freshly Baked Chocolate Brownies	\$3/Each
House Made Rice Krispy Treats	\$3/Each
Assorted Dessert Bars <i>Oreo, Berry & Lemon</i>	\$3/Each
Lemon Bars	\$3/Each
Assorted Cakes & Pies	\$3.50/Slice
Cupcakes <i>Variety of Flavors</i>	\$3/Each
Ice Cream Sundae Bar*	\$8/Person

SNACKS

Chex Mix	\$27/Small \$45/Large
Potato Chips <i>Assorted</i>	\$2/Bag
Trail Mix	\$3/Bag
Make-Your-Own Trail Mix	\$3.75/Bag
Protein Bar	\$3/Each
Granola Bar	\$2/Each

**Only Available in Atrium Market*





STANDARD CHARGES & ADDITIONAL FEES

All Chef, Event, and Bartender Fees include an hour before & the hour after the event for set up and clean up.

Chef Fee	\$55/Half Hour
Event Staff	\$35/Half Hour
Bartender	\$40/Half Hour
Tablecloth Rental	\$8/Each
China	\$7/Person
Admin Fee	8% Charge
Cancellation Fee <i>(48-Hour Notice)</i>	50% Refunded
Less than 48-Hr Notice	10% Service Charge
Cleaning Fee	\$250
Security Guard <i>(over 75 people & every 75 after)</i>	\$150
Evening/Weekend Minimums	\$1,000
Half Day Room Rental	\$250
Full Day Room Rental	\$350
Room Buyout	\$750

AFTER HOURS

Caterings are available to book after 5PM on Monday – Friday and Weekends.

