



CONCORD  
MARKET

CATERING ON THE GO





Whatever the occasion, Concord Market On-The-Go can offer you a wide range of catering options. From small office luncheons to grand receptions or private soirées, we can assist in organizing your event and tailor a menu specifically for you.

Our menus are designed for good food made simple for easy pick-up. Compostable plates, utensils and napkins can be provided at cost for convenience of hosting your event,

Our dedication to excellence and customer service is unrivaled. We strive to offer you the freshest, highest quality, and locally sourced products whenever possible. Relax, enjoy, and let us cater for you.





# AT THE START

Standard serves 10-12 people. Large serves 20-24 people.



## Boards & Platters

Standard serves 10-12 people. Large serves 20-24 people.

<b>Seasonal Fruit Display</b> \$144   288 A Selection of Locally Sourced Fruits. Based on Availability and Seasonality (GF, V)	<b>Provence Grill</b> \$180   355 Lemon-Herb Grilled Chicken and Shrimp, Roasted Zucchini and Herb-Parmesan Tomatoes, Stuffed Cherry Peppers, Cold White Bean Salad, Marinated Olives, and Crispy French Bread	<b>Mediterranean Mezze</b> \$180   350 Grilled Za'atar Chicken, Hummus, Roasted Peppers, Marinated Feta, Greek Olives, Dolmas, Tzatziki, Crudit�, and Seasoned Pita Chips
<b>Classic Crudit�</b> \$115   225 Crisp Vegetables with Hummus and Herb Ch�vre Dip (GF, V)	<b>Mexican Fiesta</b> \$170   335 Chorizo, Manchego, Street Corn Salsa, Guacamole, Pico de Gallo, Sour Cream, Fresh Jalapenos, and House-Made Tortilla Chips (GF, V)	<b>Charcuterie</b> \$175   340 Prosciutto, Sausage, Cornichons, Mixed Olives, Pickled Vegetables, Grain Mustard
<b>Market Cheese Board</b> \$160   320 Selection of Local and Imported Cow, Sheep and Goat Artisan Cheeses (soft, semi-soft and hard varieties), Dried Fruits, Nuts, Preserves, Honey Comb, Assorted Crackers and Grissinis		<b>Crostini and Spreads</b> \$115   220 Toasted Bread Slices with a trio of dips <ul style="list-style-type: none"><li>Smoked Salmon with Herbed Dill Cream Cheese</li><li>Sesame-Tuna Tartare with Avocado</li><li>Bluefish P�t� with Pickled Shallots</li></ul>

## Hors D'Oeuvres

Priced per dozen. Minimum order of three (3) dozen each.

<u>Farm</u>		<u>Sea</u>		<u>Garden (V)</u>	
Prosciutto & Melon Skewers (GF)	\$28	Smoked Shrimp Skewers with Tomato-Bacon Jam (GF)	\$36	Tartlets (Choice of One):	\$30
Antipasti Skewers with Tomatoes, Olives, and Basil (GF)	\$30	Seafood Stuffed Mushrooms with Vodka Sauce	\$58	<ul style="list-style-type: none"><li>Goat Cheese and Roasted Fig</li><li>French Onion with Mushrooms and Fontina</li></ul>	\$28
Gorgonzola Stuffed Dates Wrapped in Bacon (GF)	\$28	Mini Crab Cakes with Malt Vinegar Tartar Sauce	\$36	Caprese Skewers with Balsamic Glaze (GF)	\$26
Deviled Farm Eggs with Crispy Bacon (GF)				Falafel Croquettes with Tahini	
Mini Kabobs (Choice of One):	\$36			Seasonal Fruit Skewers (GF)	\$30
<ul style="list-style-type: none"><li>Grilled Beef with Peppers and Onions</li><li>Spicy Chicken with Pineapple (GF)</li><li>Sesame Ponzu Sauce Tofu with Mushrooms and Zucchini (V)</li></ul>					

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# AT BRUNCH

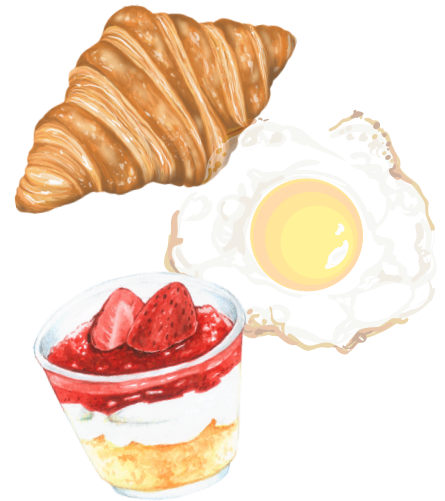
Priced per dozen. Minimum order of three (3) dozen each.

**Overnight Oat Cups** \$84  
Made with Oat Milk, Seasonal Fruit,  
Peanut Butter, and Berry Compote (GF, V)

**Parfait Shooters** \$84  
Greek Yogurt, Homemade Granola,  
Seasonal Fruit, and Toasted Coconut (GF, V)

**Frittatas** \$20  
Choice of: Ham and Cheddar, Egg White  
and Vegetable, Bacon and Scallion

**Mini Quiche Bites** \$27  
Choice of: Broccoli Cheddar, Garden  
Vegetable, Quiche Lorraine, or Three  
Cheese



## Boards & Platters

Standard serves 10-12 people. Large serves 20-24 people.

**Baked Goods** \$75 | 135  
Choice of Four: Morning Glory Muffins,  
Blueberry Muffins, Seasonal Muffins,  
Lemon Ginger Scones, Butter Croissants,  
Seasonal Scone (V)

**Bagels & Lox** \$175 | 320  
Smoked Salmon, Cream Cheese,  
Cucumbers, Pickled Onions, Tomatoes,  
Dill, Capers, Figs, Shallots, Berries, Mint,  
Lemon, and Assorted Bagels

**Viennoiserie** \$105 | 175  
Choice of Four:  

- Ham and Cheese Croissant
- Spinach and Ricotta Croissant
- Cheese Danish
- Raspberry Danish
- Pain au Chocolat

**Breakfast Sandwiches** \$125 | 245  
Served on English Muffins, Croissants, or  
Glazed Donuts (+\$12). Choice of Three:  

- Egg and Cheese
- Sausage, Egg and Cheese
- Bacon, Egg and Cheese
- Ham, Egg and Cheese
- Avocado, Egg and Cheese
- Tomato, Basil, Egg, and Mozzarella
- A(AVOCADO) BLT and Egg (+ \$12 | 24)

**Tea Sandwiches** \$125 | 245  
Served on white, marble rye, whole wheat,  
split-top rolls or wraps. Choice of Three:  

- Ham and Gruyère
- Turkey and Provolone
- Market Chicken Salad
- Lemon-Dill Tuna Salad
- Egg Salad
- Cucumber Dill (V)
- Smoked Salmon Pâté
- Prosciutto with Brie and Fig Jam
- Veggies and Roasted Pepper Hummus (V)
- BLT Bites
- Hazelnut Spread and Banana (V)
- Fluff and Strawberry Jam (V)

## Beverages

Hot Beverages come in Carry Out Beverage Box - serves 8 people

**Hot Coffee** \$35  
Regular or Decaf. Includes Milk, Cream,  
Plant-Based Creamer, and Packets of  
Sugar and Sugar Alternatives.

**Hot Chocolate** \$35  
Creamy Hot Chocolate with Side of Mini  
Marshmallows and Peppermint Sticks

**Sparkling & Still Water** \$3.50/pp  
A variety of artisanal still, sparkling,  
flavored, or mineral waters.

**Craft Refreshing Canned Beverages** \$4.5/pp  
A variety of Concord Market non-  
alcoholic beverages - inquire for varieties

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# AT LUNCH

## Sandwich Platters

Standard serves 10-12 people. Large serves 20-24 people. All sandwiches include lettuce. Choice of Four (4) Sandwiches  
\$140 | 275

### Choice of Bread

Brioche Roll, House Made Sourdough, Multi-Grain Bread, Wrap (Plain, Spinach), Gluten Free Wraps Available

#### Lemon-Dill Tuna

House-Made Tuna Salad with Chopped  
Dill and Fresh Lemon Juice

#### Market Chicken Salad

Roasted Chicken Diced and Tossed with  
Tarragon, Lemon Juice, and Celery in a  
Mayonnaise Dressing

#### Moroccan Chicken Salad

Curried Chicken Salad with Currants

#### Roasted Turkey Club

Sliced Turkey with Havarti and Bacon

#### Croque Monsieur

Gruyere, Black Forest Ham

#### Roast Beef

Sliced Roast Beef with Provolone and  
Horseradish Aioli

#### Reuben

Corned Beef, Gruyere, Russian  
Dressing on Rye

#### Pulled Pork

Caramelized Onions, Sweet Potato,  
Brown Butter Drizzle on Sourdough

#### Italian

Sliced Ham, Salami, Soppressata,  
Provolone with Red Onion, Pickled  
Peppers, and a Drizzle of Herb  
Vinaigrette

#### Grilled Haloumi

Tomatoes, Onions, Cucumbers, Tzatziki

#### Caprese

Sliced Tomatoes and Fresh Mozzarella  
with Basil Pesto and a Drizzle of our  
Balsamic Reduction (V)

#### Garden Wrap (V)

Roast Vegetables

#### Chicken Caesar Wrap

Romaine, Caesar, Shaved Parmesan,  
Grilled Chicken

## Salads & Sides

Standard serves 10-12 people. Large serves 20-24 people. Add: Chicken, Shrimp, Steak, or Salmon \$110 | 210

#### Simple Green Salad \$85 | 155

Chef's Seasonal Rotation (GF, V)

#### Classic Caesar Salad \$95 | 175

Romaine, Shaved Parmesan, Rustic  
Croutons, Lemon, and Caesar Dressing

#### Mediterranean Salad \$95 | 175

Mixed Greens, Feta, Olives, Cucumber,  
Green Peppers, Oregano, and Pita Crisps  
(V)

#### Cobb Salad \$144 | 288

Spring Mix, Avocado, Bacon, Bleu  
Cheese, Hard-Boiled Eggs, Haricots  
Verts, Tomato, and Red Onion (GF)

#### Southwest Salad \$105 | 195

Spring Mix, Mango Salsa, Black Beans,  
Cheddar Jack Cheese, Tortilla Strips,  
and Chipotle Aioli Dressing (GF, V)

#### Pasta Salad \$105 | 205

Chef's Seasonal Rotation (V)

#### Potato Salad \$105 | 205

Yukon Gold Potatoes, Cornichons,  
Scallions, and Red Onion with Whole  
Grain Mustard and Mayonnaise  
Dressing (GF, V)

#### Potato Chips \$2.50/Each

Individual Bagged Gourmet Market Chips

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# AT DINNER



## Salads

Small serves 10-12 people. Large serves 20-24 people.

Caesar Salad: Romaine, Shaved Parmesan, Anchovies, Croutons, Creamy Caesar Dressing	\$85   155
Mixed Greens: Spring Mix, Carrots, Cucumbers, Red Onion, and Cherry Tomatoes with Balsamic Vinaigrette (GF, V)	\$85   155
Burrata Salad: Arugula, Blood Orange, Balsamic Glaze and Olive Oil (GF, V)	\$95   185
Squash Salad, Pistachios, Goat Cheese, Pomegranate, Cumin Date Dressing (GF, V)	\$75   135

## Entrées

Standard serves 10-12 people. Large serves 20-24 people.

Pan-Seared Chicken: Lemon Pan Sauce, Shallots, Capers, Green Beans, Parsley (GF)	\$180   355
Coq Au Vin: Braised Chicken with Red Wine, Herbs and Vegetables with Mushrooms and Pearl Onions.	\$210   415
Beef Tenderloin: Red Wine Reduction and Roasted Asparagus (GF)	\$260   515
Red Wine Braised Short Rib: Carrot Puree (GF)	\$180   35
Seared Salmon: Heirloom Carrots, Mushrooms, Au Jus, Herbs	\$210   415
Aloo Gobi: Cauliflower Potato Curry with Basmati Rice and Naan (V)	\$140   275

## Sides

Standard serves 10-12 people. Large serves 20-24 people.

Roasted Mustard Brussels Sprouts with Almonds (GF, V)	\$65   125
Seared Cauliflower with Brown Butter, Pine Nuts and Raisins (GF, V)	\$65   125
Maple Glazed Carrots (GF, V)	\$65   125
Confit Fingerling Potatoes (GF)	\$65   125
Creamy Mashed Potatoes (GF, V)	\$70   135
Baked Mac and Cheese (V)	\$90   175

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# SWEETS

## Dessert Boards & Platters

Standard serves 10-12 people. Large serves 20-24 people.

Dessert Charcuterie      \$105 | 205  
Shortbread Cookies, Flourless Brownies,  
Macarons, Graham Crackers, Pretzels,  
Pirouettes, Assorted Candies

Dessert Dips: PLEASE SELECT TWO)  
Nutella, Cookie Butter, Ganache, Fluff,  
Salted Caramel, Strawberry Jam (V)

Peanut Butter Chocolate      \$84 | 160  
Mousse Cups

Mini Dessert Platter (V)      \$120 | 235  
Choose Five:

- Chocolate Covered Strawberries
- Macaroons
- Macarons
- Key Lime Bars
- Rotational Cannoli

S'mores Board      \$110 | 215  
Chocolate Marshmallow Cookies,  
Marshmallows, Graham Crackers,  
Assorted Chocolate Bars, Peanut Butter  
Cups, Pretzels

Dips: (PLEASE SELECT Peanut Butter,  
Fluff, Ganache, Cookie Butter (V)

## Cupcakes & Pies

Pie      \$18/each  
Apple, Blueberry, Chocolate Bourbon  
Pecan, Seasonal Rotation (V)

Cupcakes  
Ask for flavor options      \$50/dozen



Please place orders at least 48-72 hours in advance. All prices are exclusive of applicable taxes and fees. Menu items are subject to change.  
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# COMFORT



## Crowd Pleaser Package

\$65 per person. Minimum order of 20 people. This package includes your choice of three of the following stations:

### Chips + Dips Station

Choice of Three: Guacamole, Artichoke Dip, Salmon Pâté, Seasonal Salsa, Mango Ginger Dip, Fiery Fig Dip, Street Corn Dip, Cheddar Bleu Dip, or Scallion Caviar Dip (+\$2pp). Accompanied by House Made Tortilla Chips or Crackers and Crostini.

### Sheet Pan Pizza

Choose One: Cheese (V), Margherita (V), Ezzo Pepperoni and Hot Honey, CM Supreme, or Fig and Prosciutto

### Wing Station

Choice of Three: Plain, Buffalo, Golden BBQ, or Herb Crusted. Accompanied by Sliced Carrots, Celery Sticks, Bleu Cheese Dressing, and Ranch Dressing.

### Taco Bar

Choose Three Proteins: Steak Chimichurri, Chicken Tinga, BBQ Pulled Pork, Grilled Shrimp, Baja Fish, or Marinated Tofu. Accompanied with all the fixings and both hard and soft tortilla shells.

### Slider Station

Choice of Three: Pulled Pork and Coleslaw, Classic Burger Sliders, Steak and Horseradish Aioli, Fried Chicken with Trail's Sauce and Pickles, or Portobello Mushrooms with Caramelized Onions. Accompanied by House Made Potato Chips.

### Sweet Tooth Station

Choose One: Cookie, Brownie, and Mini Cupcake Platter or Chocolate Fountain Station with Pretzels, Fruit Skewers, Marshmallows, Biscotti, and Shortbread Cookies

## BBQ Menu

Priced per person. Minimum Order of 20 people.

### Classic BBQ Package \$50pp

Includes:

- Burgers
- Hot Dogs
- BBQ Chicken (GF)
- Potato Salad (GF, V)
- Coleslaw (GF, V)
- Corn Bread
- Ketchup, Mustard, and Relish

### Deluxe BBQ Package \$65pp

Includes Classic BBQ Package Plus:

- Pulled Pork (GF)
- BBQ Ribs (GF)
- Street Corn (GF, V)
- Cornbread (V)

### Add Ons \$6pp/ea

- Mixed Greens Salad (GF, V)
- Greek Salad (V)
- Caesar Salad
- Fruit Salad (GF, V)
- Watermelon Slices
- Cookie and Brownie Platter (V)

## Pizza Party Package

\$25 | 45

Flatbread Friday any day of the week!

Half sheet serves 6-8 people. Full sheet serves 12-16 people.

### Ezzoroni

Mozzarella, Parmesan, and Hot Honey

### Fig & Prosciutto

Arugula, Brie, and Balsamic Glaze

### Golden BBQ

Fried Chicken, Golden BBQ Sauce, Mozzarella, and Pickles

### CM Supreme

Pepperoni, Sausage, Mushrooms, Peppers, Onions, Olives, and Basil

Please place orders at least 72 hours in advance. All prices are exclusive of applicable taxes and fees. Additional grill, propane, and staffing fees may apply. All on-site BBQ orders require at least one chef and one server for a minimum of 4 hours. Menu items are subject to change. Before placing your order, please inform your server if a person in your party has a food allergy. V = Vegetarian. GF = Gluten-free.



# BOXED LUNCHES

## Sandwiches & Salads

\$18 per person. Minimum order of 12 boxes.

Boxes include a bag of potato chips, a fresh whole fruit, and a chocolate chip cookie.

ADD TO SALAD: Grilled Chicken +\$6, Salmon +\$8, or Tofu +\$3. GF option available upon request +\$3.

Can't decide? Get a Half Sandwich and Half Salad for \$2 more!

### Selection of Sandwiches

- Market Chicken Salad with Lettuce on Multigrain
- Tuna Salad with Lettuce on Sourdough
- Hummus Wrap with Spring Mix and Seasonal Veggies (V)
- Caprese Wrap with Arugula, Basil, and Balsamic Glaze (V)
- Roast Beef with Lettuce, Tomato, Cheddar, and Horseradish Aioli on Brioche
- Turkey BLT on Sourdough

### Selection of Salads

- Cobb Salad with Bacon, Egg, Tomatoes, Onion, Blue Cheese Crumble, and Avocado with a Red Wine Vinaigrette (GF)
- Caesar Salad with Parmesan, and Caesar Dressing
- Mediterranean Salad with Feta, Red Onion, Cucumber, Kalamata Olives, and Greek Dressing (V)
- Seasonal Garden Salad (GF, V)

## Market Fresh Bowls

- Farro and Roasted Carrot Bowl with Broccoli, Pepitas, Mint, and Herb Yogurt Dressing (V)
- Vegan Hummus Bowl with Lentils, Tomatoes, Cucumber, Olives, Hummus and Parsley (GF, V)
- Power Quinoa Bowl with Egg, Asparagus, Onion, Carrot, Almonds, and Lemon Vinaigrette (GF, V)

## Beverages

### Soft Drinks & Water \$3/ea

- Saratoga Still or Sparkling Water
- A'Siciliana Italian Soda
  - Blood Orange
  - Sicilian Lemon
- Maine Root Beverages
  - Root Beer
  - Blueberry Soda
  - Lemonade
- Joe's Iced Tea
  - Sweet
  - Unsweetened
  - Peach
  - Tea & Lemonade
- Culture Pop Soda
  - Ginger Lemon & Turmeric
  - Pink Grapefruit & Ginger
- Polar Seltzer
  - Raspberry/Lime
  - Blueberry/Lemonade
  - Plain

### Canned Wine \$9/ea

- Anchor & Hope
  - Pinot Noir
  - Pinot Gris
  - Chardonnay
  - Sauvignon Blanc
  - Rosé
- Ramona Wine Spritzers
  - Meyer Lemon
  - Grapefruit
  - Blood Orange
  - Amarino
- Verday Vino Verde

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# FUNCTION SPACES

No outside food or beverages are allowed (except birthday cakes). We provide a wide range of full-service options, tailored specifically for you and your event. Custom bar packages are available upon request. Rental periods are for 4 hours. Rentals prices are exclusive of applicable taxes and fees.



## Lounge at Nosh

### Description

The Nosh Lounge boasts a private entrance, fireplace, U-shaped bar seating 12, and modern Art Deco-inspired design. The room has audio-visual capabilities as well as a large television. This is the perfect cozy dining space to relax and entertain.

### Guest Count

Seated: 40 | Standing: 75

### Room Fee: \$450

Includes china, flatware and glassware

### Add-Ons

Exclusive use of our Game Room with pool table, table top games, couches/lounge area, smart TV



## The Upper Bar & Game Room at Nosh

### Description

If you want to let your hair down with some friends or co-workers, our Upper Bar is the perfect place for you. Here you'll find a television, a dart board, a shuffleboard, and easy access to our game room alongside a beautiful solid wood 12-seat bar.

### Guest Count

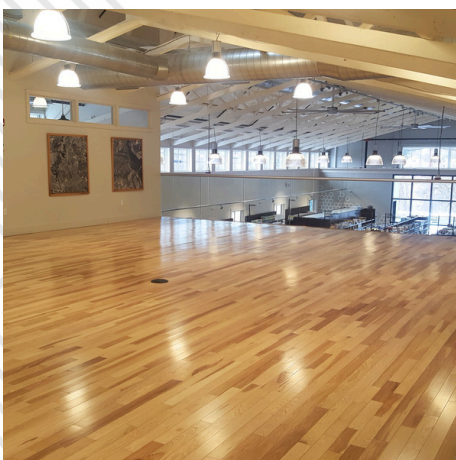
Seated: 50 | Standing: 90

### Room Fee: \$750

Includes china, flatware and glassware

### Add-Ons

Exclusive use of our Game Room with pool table, table top games, couches/lounge area, an additional smart TV,



## The Mezzanine at Concord Market

77 Lowell Rd. Concord, MA 01742

### Description

A unique, open-air loft overlooking a gourmet market in the heart of Concord, MA. We have the option to provide full-service catering and bartending services, along with event planning assistance and rental procurement.

### Guest Count

Seated: 60 | Standing: 100

### Room Fee: \$350

### Hours of Rental

Monday- Saturday: 7 AM to 11 PM | Sunday: 9 AM to 10 PM



# GIFTS BY CONCORD MARKET

## Custom or Curated Gift Boxes and Totes

Thoughtfully arranged gift baskets, each tailored to suit a variety of tastes and occasions. Whether you desire a gourmet selection of goodies, a collection of fine wines, or a basket brimming with delicious sweets and treats, our exceptional gift baskets promise high-quality and impressive arrangements. Elevate your gift-giving gestures and leave a lasting impact with Gifts by Concord Market.



### "Tea Time" Gift Bag

Our "Tea Time" gift bag contains an imported ceramic mug, English tea, high-quality honey with a wand, and a box of tea cookies or biscuits. Perfect for tea lovers!

Perfect for occasions such as:

- Get Well Soon
- Thank you!
- Tea Party
- Cozy Season
- Baby Shower
- Bridal Shower
- Relaxation
- Tea Lovers

Cost

\$50-100ea



### "When in Roma" Gift Bag

Our "When in Roma" gift bag contains two artisan pastas, sauce, olive oil, salad dressing, and croutons. Enough for a family of four to enjoy!

Perfect to occasions such as:

- House Warming
- Welcome to the Neighborhood
- Thank you for hosting us!
- Corporate Gifting

Cost

\$50-100ea



### "Sunday Breakfast" Gift Bag

Our "Sunday Breakfast" gift bag contains pancake mix, whole bean coffee, VT maple syrup, two matching mugs, and a stainless-steel whisk.

Perfect for occasions such as:

- House Warming
- Welcome to the Neighborhood
- Thank you!
- Thinking of You
- Cozy Season
- Snow Day
- Breakfast in Bed

Cost

\$50-100ea