

## ON-SITE COOKING/CATERING

### OPTION ONE

\$40.00\*

#### CHOICE OF APPETIZER:

Mezze board - hummus, baba ghanoush, tabouli, shirazi, olives, feta cheese, nuts, dried fruit, pita, crackers, etc.

(seasonal items) **OR**

Charcuterie board or cheese board - assorted cheeses, meats, olives, fresh fruit, nuts, dried fruit, etc. (seasonal items)

#### BUFFET DINNER:

Mesquite-grilled meats - Chicken and Beef

#### SIDE ORDER:

White and herb Basmati rice. Assorted vegetables - Choice of zucchini, yellow squash, mushrooms, onions, tomatoes, and asparagus. **OR**

Basmati white and herb rice. Mini vegetables - Include zucchini, yellow squash, carrots, and beans.

#### CHOICE OF SALAD:

Greek Salad - Romaine lettuce, roma tomatoes, red onion, feta cheese, kalamata olives, pepperoncini with vinaigrette dressing. **OR**

Avocado Salad - Red leaf lettuce, fuji apple, dried cranberries, celery, candied almonds, with a sweet herb vinaigrette. **OR**

Spinach Salad - Spinach, red onion, toasted walnuts, dried cranberries, apple, with apple cider vinaigrette.

### OPTION TWO

\$50.00\*

Same as above with three mesquite-grilled meat choices:

Chicken | Ground Sirloin | Filet Mignon | Salmon | Shrimp

### HORS D'OEUVRE

\$5.00\*

Choose three: chicken thigh, beef bites, jumbo shrimp, stuffed mushrooms, Brie cracker with jam.

### DESSERT

\$5.00\*

Homemade Panna Cotta - Choose three:

Strawberry, Pomegranate, White chocolate with raspberry or strawberry, Mango, Prosecco, Salted caramel

### COOKING ON-SITE FEE

\$400.00

In addition to the per-person pricing above, there is an on-site cooking fee added to each order.

A service charge of 18% will be included with every order. This includes delivery, set up, clean up, chafing dishes, Sterno, four hours of services provided by food attendants and cook.

We can provide bartenders, servers, tables, table settings, DJ, flowers, full service as needed for an additional cost.

\*Price per person



*All of our meats, poultry, and seafood are grilled over Mesquite charcoal. Mesquite is an all-natural wood without additives or impurities.*

*The phenomenal popularity of mesquite is its unique ability to sear the food with high, dry heat, locking in natural juices, and adding delicate flavor.*



WE OFFER CATERING SERVICES FOR ANY OCCASION. CALL US FOR EASY PICK-UP, DELIVERY, OR ON-SITE CATERING. OUR PASSION IS FOOD, AND YOUR SATISFACTION IS OUR REWARD.

### MIRA MESA

6755 Mira Mesa Blvd, Ste 101  
San Diego, CA 92121  
858-452-1990

### LA JOLLA

1030 Torrey Pines Rd, Ste C  
San Diego, CA 92037  
858-456-9576

### CARMEL VALLEY

3870 Valley Centre Dr, Ste 303  
San Diego, CA 92130  
858-793-0705



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*The Thrille of the Grille*

*All meats cooked over mesquite charcoal*

CATERING

We Deliver  
Please Ask for Details

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## APPETIZERS

### Mediterranean Sampler

A beautiful sample plate of hummus, shirazi, tabbouleh, and baba ghanoush served with pita bread.

Serve:	<b>15</b>	<b>25</b>	<b>50</b>
	\$82.00	\$125.00	\$240.00

### Fruit Platter

Assortment of seasonal fruit.

Serve:	<b>15-20</b>	<b>35-40</b>	<b>65-75</b>
	\$80.00	\$150.00	\$250.00

### Mustajjar

Delicious and refreshing yogurt cucumber dip that will compliment any meal.

Serve:	<b>10</b>	<b>25</b>
	\$45.00	\$90.00

### Persian Potato Salad

Traditional potato salad made with potatoes, shredded chicken, eggs, mayo, carrots, pickles, and peas. (Need a minimum of 1-day advanced notice)

Serve:	<b>10</b>	<b>25</b>
	\$55.00	\$120.00

## SALADS

Salad prices per person.

Choose from our Garden Salad with iceberg lettuce, tomatoes, cucumbers, carrots, and cabbage served with our famous house dressing or Caesar Salad with romaine lettuce and shredded Parmesan cheese.

Serve:	<b>15</b>	<b>25</b>	<b>50</b>
	\$5.00	\$4.75	\$4.50

Choose from our Greek Salad with crispy romaine lettuce, red onion, feta cheese, Kalamata olives, and our homemade vinaigrette dressing or Spinach Salad with spinach, feta cheese, tomatoes, and a homemade honey vinaigrette dressing.

Serve:	<b>15</b>	<b>25</b>	<b>50</b>
	\$5.00	\$4.75	\$4.50

## WRAP TRAYS

Choose from a variety of wraps, all served on whole wheat Lavash bread.

### Chicken or Ground Sirloin

Quantity:	<b>6</b>	<b>12</b>
	\$100.00	\$200.00

### Fillet, Lamb, Salmon, Wahoo or Shrimp

Quantity:	<b>6</b>	<b>12</b>
	\$120.00	\$240.00

### Vegetable

Quantity:	<b>6</b>	<b>12</b>
	\$85.00	\$170.00

## ENTREES

Includes your choice of white or herb Basmati rice and House green or Greek Salad.

### Choice of Chicken or Ground Beef Sirloin

Serves up to :	<b>5</b>	<b>10</b>
	\$100.00	\$200.00

### Choice of Salmon, Filet Mignon, Lamb, Wahoo or Shrimp

Serves up to :	<b>5</b>	<b>10</b>
	\$115.00	\$230.00

## VEGETABLE ENTREES

An assortment of grilled vegetables, with your choice of white or herb Basmati rice, and House green or Greek Salad.

Serves up to :	<b>5</b>	<b>10</b>
	\$100.00	\$200.00

## BUFFET STYLE

### THRILL OF THE GRILLE

#### Option 1

Our most popular catering package! Mediterranean sampler platter (hummus, shirazi, tabbouleh, and baba ghanoush) with pita bread. Skewers of sirloin, chicken, and vegetables, white and herb Basmati rice, and choice of salad.

LUNCH \$26.00 / DINNER \$30.00 per person

#### Option 2

Mediterranean sampler platter (hummus, shirazi, tabbouleh, and baba ghanoush) with pita bread. Skewers of filet mignon, salmon, chicken, sirloin, or shrimp and vegetables, white and herb Basmati rice, and choice of salad.

LUNCH \$32.00 / DINNER \$37.00 per person

### JOY OF THE GRILLE

Chicken, ground sirloin, white Basmati rice, and greek salad.

\$22.00 per person

### COMBO

Grilled chicken skewers, sirloin skewers, white rice, grilled tomatoes, and shirazi salad. Can be ordered buffet style or as individual orders.

\$20.00 per person

## DESSERT

### Tray of Baklava, Cream puffs, or Brownies

\$4.50 per person

### Tray of assorted Cookies

\$3.50 per person

All of our catering orders are based on a 10 person minimum order.