

Deli Catering Menu

Hors D'oeuvres

Crudites

- Mixed vegetables with Honey Miso
 - Mixed Vegetables with Creamy Lemon & Caper Dip
- \$59** · serves 12 to 15

Canapes

- White Cheddar Toasts with Slow Roasted Tomato & Leek
- Grilled, Shaved Free-Range Pork with Asian Pickles & Cilantro
- Local Shiitake Mushroom with Spinach and Hazelnut Pesto
- Grilled peppers, Zucchini & Eggplant with Sweet Sesame and Scallion
- Free-Range Beef with Arrugula & Cherry Mostarda

Arranged on baguette slices

\$2 each · minimum order 24

Dips

- Smoked Pepper with Chickpea Hummus
- Edamame and Miso
- Sesame Grilled Tomato and Eggplant
- Spicy Moroccan Carrot
- White Bean with Truffle Oil and Chive
- Spinach and Toasted Hazelnut

Arranged with or on toasted baguette slices

\$38 · serves 12 to 15

Seasonal Fruit Plate

A bountiful assortment of the finest seasonal fresh fruit, chef selected, sliced and arranged for you. Served with Greek yogurt and local honey.

\$6 per person

Good Morning Fruit & Cheese Board

English Cheddars served with fruit preserves, dried and fresh fruits, roasted nut meats and an assortment of toasts and breads.

Petite **\$59** · serves 8 to 10 Large **\$72** · serves 10 to 15

The Cheese Course

Artisan Cheese Plate

Organic fresh and dried fruits, olives, local and artisan cheeses, toasted nuts, an assortment of crackers and biscuits happily arranged. The portions are sufficient to satisfy folks over a two-hour period of light snacking. Chef's selection of either Italian, Spanish cheeses, Northern European, Artisan American, soft and semisoft cheeses or Blues.

\$98 · serves 15 to 20

Rustic Cheese Sampler

Tasting bites of Cheddar, Swiss, Organic Monterey Jack and Gruyere presented with Toasted Nutmeats and Dried Organic Fruit.

\$39 · serves 8 to 10 **\$69** · serves 12 to 20

Charcuterie

Artisan Charcuterie

An old world assortment of cured and smoked meats and savories is artfully arranged for your delight. Served with house-made baguette and flatbread.

Petite **\$79** · serves 10 to 12 Large **\$98** · serves 15 to 20

Natural Meats and Cheeses by the Pound and Platter

We'll slice our delicious meats and cheeses for you and your guests. Deli Roast Beef, Beef Pastrami, Black Forest Ham and Roast Turkey with Swiss, Provolone and Cheddar Cheeses. Chef's Pickles, Dijon, Mayo and Petite Sandwich Rolls ready for any special event.

\$39 · serves 6 to 10

Box Lunches

Entertaining Sandwiches come on a freshly baked baguette.

Lunches include choice of kettle chips or roasted potato salad, seasonal fruit and one of our homemade cookies. Elegant enough for a business lunch or meeting and perfect for a picnic. Our Deli meats are natural, 100% grass and grain fed and deliciously free of additives, nitrates, nitrites and other unwelcome ingredients.

\$10 each · Sandwich Box Lunch

\$10 per person · Family Style Lunch

\$1 per person · Bottled Water or Iced Tea

Choose from...

- Free-Range Roast Beef with White Cheddar, Whole Grain Mustard, Field Greens and Onion
- Grilled Vegetable with Fresh House-Made Mozzarella, Spinach Pesto and Field Greens
- Smoked Turkey with Provolone, Field Greens and Slow-Roasted Tomato and Olive Vinaigrette
- Pit-Smoked Ham with Gruyere, Field Greens, Roasted Garlic Aioli

Salad Box Lunches include our chef's house-made dressings, locally-baked petite wheat roll, seasonal fruit and a Merc Bakery Cookie.

\$11 per person

\$1 per person · Bottled Water or Iced Tea

Choose from...

- Grilled Chicken Caesar with Shaved Parmigiano & Lemon Slices
- Roasted Beets and on Baby Spinach with Sherry Vinaigrette and Goat Cheese
- Classic Tuna Salad on Greens with Chef's Pickles & Green Olives
- Fabulous Chicken Salad and Field Greens with Dried Apple & Toasted Almonds

Kids Menu

Kid's Fun Box Lunch

Peanut Butter & Jelly, Turkey & Cheese, Ham & Cheese or Cheese and Cheese boxed just right with Newman's Pretzels, fruit and a kid-sized cookie.

\$5 each

Kid's Cupcake Party

Grown-ups love these delightful little cakes too! Our Pastry Chef will create a special design perfect your party or 12 or more.

\$2.50 each for basic decoration

The Deli at the Community Mercantile

is committed to delivering you and your guests a unique and memorable dining experience. Our goal is to support you in creating a successful event - be it luncheon, business meeting, party or grand celebration.

We use the freshest local and seasonal ingredients as well as the highest quality foods from around the world.

Food is our passion.

We take care to build flavors through technique and creativity. Our dishes are always made from scratch and artfully presented.

Our chefs are happy to accommodate your special requests and dietary needs.

To place a catering order, please call Sula at 785-843-8544 or send an e-mail to Sula@TheMerc.coop. Our deli counter staff will be happy to take your order as well.

All catering orders must be placed and confirmed with Sula before pickup. Orders will be confirmed in person, via phone or e-mail. Orders over \$50 must be paid in advance. We appreciate at least 48 hours notice for most orders, 72 hours for specialty orders and most Bakery and pastry orders. We can usually prepare Sandwich orders and any Cheese Course with 24 hours notice.

Please note that at this time we do not have delivery service but may be able to accommodate you; please ask Sula.

Thank you.

Sula & The Merc Deli Team

