A modern twist on an old-world market, Morton’s Gourmet Market features gourmet groceries, fresh seafood, a butchery, a bakery/patisserie, coffee espresso & frozen cappuccino, a deli, fresh produce, 200+ artisanal cheeses, specialty sandwiches & salads, a fine wine shop, in-house sushi chefs, hot prepared meals, gourmet heat-&-serve entrées, soups, pizza, & gift baskets for any occasion... we deliver!

941-955-9856
Let us make your next event a success!
Our Catering Services Include:

- Full Bar Service
- Party Rental Supply’s
- Booking Venue
- Event Set-Up
- Event Clean-Up
- Buffet Service
- Sit Down Service
- Floral Service
- Ice Sculptures
- Party Tents
- Entertainment
- And Much More!

Call 941-955-9856 and make an appointment with our catering specialist today!

THEMED MENUS

Let Morton’s create one of our themed event menus: Southern Barbecue | Clam Bakes | Polynesian | Cuban/Latin | Spanish Tapas | Wine Centric | Kosher Style | Pig Roasts | And More!

Morton’s Chef’s Can Customize a Menu Especially For You | Call Customer Service for the Details!
COFFEE SERVICE
$2.50/person
Premium roasted coffee with creamers, stirrers, sugar, sweeteners & cups

CONTINENTAL BREAKFAST
$7.99/person
Coffee service, bagels, muffins, jellies, butter & cream cheese.
Fresh juices & fruit salad is available from the market for additional cost.

ASSORTED PASTRY PLATTER
Danish, muffins, scones & croissants; floral garnish.
Mini Pastries | $15/doz
Regular Pastries | $24/doz

9” QUICHES
Serves 6-8
Spinach | $13.99
Ham & Broccoli | $13.99
Lorraine | $14.99
Crabmeat | $15.99

ASSORTED BAGEL PLATTER
Jellies, butter & cream cheese
$2.99/person
With smoked salmon
$10.99/person

9” QUICHES
Serves 6-8
Spinach | $13.99
Ham & Broccoli | $13.99
Lorraine | $14.99
Crabmeat | $15.99

FRITTATA
Half Serves 12-17 | Full Serves 18-36
Veggie - Half Pan | $32
Veggie - Full Pan | $55
Chorizo - Half Pan | $38
Chorizo - Full Pan | $70

WATERMELON PEACOCK FRUIT DISPLAY
A spectacular presentation of our fruit kabobs on a hand-carved watermelon peacock served with yogurt dipping sauce.
Small (32 kabobs) | $115
Large (70 kabobs) | $170

FRUIT KABOBS WITH YOGURT DIP | $24/doz

FRESH FRUIT PLATTER
Pineapple, Honeydew, Cantaloupe, Grapes & Berries beautifully garnished.
Small (10-15) | $45
Med (16-26) | $65
Lg (27-40) | $90

COFFEE SERVICE
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Lg (27-40) | $90
Deli & Sandwich Platters

**TEA SANDWICHES**
$21.99/doz
$2 upcharge for Lobster Spread
Up to 3 selections per dozen of fillings: tuna, egg, chicken or ham salads, cucumber cream cheese, pimento-cheese, smoked salmon, olive, or lobster spreads; garnished. (1 dozen minimum)

**SILVER DOLLAR SANDWICHES**
7.99/person
Your choice of salad* or meat cheese & filling.
(2/person portion)

**HYE ROLLERS**
$24/doz
Bite-sized spiral sandwiches rolled in soft tortillas; choice of meat & cheese or vegetarian fillings.

**MORTON’S DELI SANDWICHES**
$6.99/person
Assorted over-stuffed deli sandwiches; With condiments & pickles.

**CUBANS, PANINIS & ITALIAN SUBS**
$7.29 - 7.99/person
Choice of traditional fillings.

**BOX LUNCH**
$9.99/person
Sandwich & choice of 2 of the following: potato salad, pasta salad, coleslaw, fruit salad, chips or chocolate-chip cookie.

**DELUXE BOX LUNCH**
$12.99/person
(2 sides, chips & cookie)

**ALL AMERICAN DELI PLATTER**
$7.99/person
(Includes lettuce, slice of tomato & onions)
Turkey, Roast Beef & Ham, Swiss, American & Provolone cheeses, condiments & sliced breads.

**VIP DELI PLATTER**
$8.99/person
(Includes lettuce, slice of tomato & onions)
Turkey, Roast Beef & Ham, Swiss, American & Provolone cheeses, condiments, sliced breads & your choice of potato salad, pasta salad or coleslaw.

**VEGETARIAN SANDWICH PLATTER**
$6.99/person
Includes items such as: Roasted Veggie Wraps, Caesar Salad Wrap & Tomato Caprese Sandwich.

**TRAY OF CRUSTY FRENCH ROLLS**
$20 (serves 15-20)

*Additional charge for Shrimp, Salmon or Crab Salads

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www.mortonsmarket.com
1924 S. Osprey Ave, Sarasota, FL 34239
## Salads & Soups

### SALADS BY THE POUND

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Morton’s Classic Chicken Salad</td>
<td>$10.99</td>
</tr>
<tr>
<td>Honey Pecan Chicken Salad</td>
<td>$10.99</td>
</tr>
<tr>
<td>Curry Chicken Salad</td>
<td>$10.99</td>
</tr>
<tr>
<td>“Aunt Bessie’s” Cole Slaw</td>
<td>$4.99</td>
</tr>
<tr>
<td>Pad Thai Shrimp Salad</td>
<td>$12.99</td>
</tr>
<tr>
<td>Old Fashioned Potato Salad</td>
<td>$4.99</td>
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<tr>
<td>Red Bliss Potato Salad</td>
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<tr>
<td>Red Bliss Potato Salad</td>
<td>$4.99</td>
</tr>
<tr>
<td>Haricot Vert &amp; Roasted Red Potatoes*</td>
<td>$10.99</td>
</tr>
<tr>
<td>Caprese Salad</td>
<td>$11.99</td>
</tr>
<tr>
<td>Greek Pasta Salad</td>
<td>$8.99</td>
</tr>
<tr>
<td>Black Bean &amp; Corn Salsa</td>
<td>$9.99</td>
</tr>
<tr>
<td>Artichokes &amp; Hearts of Palm</td>
<td>$11.99</td>
</tr>
<tr>
<td>Peas &amp; Peanuts*</td>
<td>$7.99</td>
</tr>
<tr>
<td>Traditional Shrimp Salad</td>
<td>$16.99</td>
</tr>
<tr>
<td>Egg Salad</td>
<td>$8.99</td>
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<tr>
<td>Chopped Chicken Liver*</td>
<td>$11.99</td>
</tr>
<tr>
<td>Roasted Beets</td>
<td>$7.99</td>
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<tr>
<td>Grilled Chicken &amp; Penne Pasta Salad*</td>
<td>$9.99</td>
</tr>
<tr>
<td>Blue Crab Salad*</td>
<td>$35.99</td>
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<tr>
<td>Tortellini Salad</td>
<td>$7.99</td>
</tr>
<tr>
<td>Spanish Rice Salad*</td>
<td>$7.99</td>
</tr>
<tr>
<td>Cucumber &amp; Red Onion</td>
<td>$7.99</td>
</tr>
<tr>
<td>Native Harvest Salad*</td>
<td>$7.99</td>
</tr>
<tr>
<td>Kale Salad</td>
<td>$14.99</td>
</tr>
</tbody>
</table>

All salads can be bowled & garnished (2 pound minimum purchase per salad).

*Specialty Salads may require 48 hours minimum notice due to availability.

Prices and availability subject to change based on seasonality.

### HOMEMADE SOUPS

The following soups are available every day in pints or quarts.

*Call customer service for today’s special selection!*

- Cream of Wild Mushroom
- Italian Wedding Soup
- Grandma’s Chicken Noodle
- Seasonal Vegetable (Vegetarian)
- Morton’s Famous Chili
- New England Clam Chowder
- Gazpacho
- Claire’s Butternut Squash
- Roasted Red Pepper & Crab
Veggie Platters & Salads

FIRE ROASTED MEDLEY OF VEGETABLES
A bountiful display of seasoned fire-roasted vegetables which includes items such as bell peppers, yellow squash, asparagus, onions, mushrooms, zucchini & carrots with our garlic-balsamic marinade.

- Small (serves 10-15) | $65
- Medium (serves 16-26) | $90
- Large (serves 27-40) | $110

FRESH GREEN SALADS
- Caesar; Small $35 | Large $57
- Greek; Small $40 | Large $65
- Garden; Small $40 | Large $65
- Spinach; Small $35 | Large $59
- Cobb; Small $45 | Large $75
- Chef; Small $45 | Large $69
- Field Greens with Strawberries & Blue Cheese; Small $35 | Large $69

Add sliced grilled chicken to any salad $3.50/person

All salads include dressing, choose from; Blue Cheese, Ranch, Cusabi, Raspberry or Balsamic Vinaigrette for Cobb, Chef, Garden & Field Green Salads.

Small bowls serve 10-15 | Large bowls serve 18-25.

Create your own salad bar for your next function!

CRUDITE PLATTER
Fresh garden vegetables served with our own home-made ranch dressing.

- Small (serves 10-15) | $30
- Medium (serves 16-24) | $45
- Large (serves 25-40) | $65

OLIVE RELISH TRAY
Assortment includes items such as: Pickles, Borettane Onions, Green, Black & Marinated Mixed Olives, Pepperoncinis, Peppadew Peppers, Stuffed Cherry Peppers & Giardiniera Salad.

- Small (serves 10-15) | $35
- Medium (serves 16-24) | $50
- Large (serves 25-40) | $70

All salads can be bowled & garnished.
Carved Chilled Meat Platters

**ROAST TENDERLOIN OF BEEF**

**MARKET PRICE**
Seasoned, roasted & sliced. Served with creamy horseradish sauce & roasted garlic.
3 1/2 - 4 lbs average.

**SUGAR CURED PORK LOIN, WITH SOUR CHERRY CHUTNEY**

**FOR 15-20 | $85**
Seasoned, roasted, sliced & served with seasonal fruit chutney.
5 lbs average cooked weight.

**CARVED TURKEY BREAST**

**FOR 15-20 | $85**
Natural oven-roasted turkey breast served with cranberry sauce or honey mustard.
5 lbs average cooked weight.

**FLEUR DE LIS HAM**

**FOR 15-20 | $75**
Roasted with a brown sugar & mustard crust, sliced and served with chutney.
5 lbs average cooked weight.

**FLANK STEAK WITH SALSA VERDE**

**FOR 15-20 | $125**
Herb marinated, grilled and served with a classic Italian Salsa Verde.
5 lbs average cooked weight.

(Approaching tray of Crusty French or Silver Dollar Rolls; $20)

No half orders available on these items.

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Casserole Dishes, Etc.

HALF-PANS SERVE 8-12 | FULL PANS SERVE 13-20
*Additional fee if set-up and/or chafers are requested.*

- **Chicken & Dumplings** $45/half pan | $85/full pan
- **Meat & Cheese Lasagna** $65/half pan | $110/full pan
- **Vegetable Lasagna** $48/half pan | $85/full pan
- **Shepherd’s Pie** $45/half pan | $85/full pan
- **Beef Stroganoff & Egg Noodles** $45/half pan | $85/full pan
- **Cuban Pork, Rice & Black Beans** $45/half pan | $85/full pan
- **Cajun Seafood Jambalaya** $55/half pan | $95/full pan
- **Swedish Meatballs & Noodles** $45/half pan | $85/full pan
- **Spaghetti & Meatballs** $45/half pan | $85/full pan
- **Pot Roast & Potatoes** $45/half pan | $85/full pan
- **Dauphinoise Potatoes** $45/half pan | $75/full pan
- **Lobster Mac & Cheese** $95/half pan | $180/full pan
  *Made with 100% Maine Lobster Tail*
- **Spanish Chicken & Yellow Rice (Boneless chicken thighs)** $45/half pan | $85/full pan

**Morton’s Roasted Chicken** | $8.99/each

**Garlic Dough Knots** | $11.99/dozen
Hors d’oeuvres

SERVED COLD
Prosciutto di Parma-Wrapped Asparagus $32/dozen
Bruschetta (Deconstructed) $18/dozen
Mozzarella, Tomato, Olive Caprese Mini Skewers $18/dozen
Prosciutto di Parma & Marinated Melon $29/dozen
Sesame Tuna Medallions with Wasabi $34/dozen
Cilantro-Lime Shrimp $36/dozen
Classic Deviled Eggs $18/dozen
White Truffle & Caviar Deviled Eggs $24/dozen

Ask about our selection of hand-rolled sushi & sashimi
Served with traditional accompaniments.

SERVED HOT
Sesame Chicken Skewers with Honey Mustard Sauce $24/dozen
Fried Ravioli with Marinara $19/dozen
Mini Crab Cakes with Remoulade $34/dozen
Baked Shrimp with Crabmeat Stuffing $34/dozen
Plantain Rumaki $24/dozen
Thai Curry Samosa with Pea & Potato Filling $23/dozen
*Chevre & Smoked Salmon Stuffed Mushrooms $25/dozen
*Parmesan Meatballs with Marinara $19/dozen
Mini Beef Wellingtons with Cabernet Demi $38/dozen
Duck Wings with Plum Barbeque Sauce $25/dozen
*Pork Potstickers with Soy Ginger $24/dozen
*Stuffed Mushroom Caps; Sausage, Parmesan & Spinach $24/dozen
*Chicken Satay with Thai Peanut Sauce $24/dozen
Coconut Shrimp with Mango Chutney $27/dozen
*Spanakopita (Spinach & Feta in Phyllo Pastry) $19/dozen
*Edamame Dumplings $22/dozen

(Minimum order is one dozen per variety)
*Served Hot or Cold
Hors d’oeuvre Packages

COASTAL
Tequila Lime Shrimp, Sesame Tuna Medallions with Wasabi, Soy & Pickled Ginger, Scallop Rumakis, Mini Crab Cakes with Remoulade & Lobster Spread with Crackers.
Small $150  |  Large $275

MEDITERRANEAN
Asiago Croquettes, Caprese Skewers, Spanakopita, Parmesan Meatballs, Fried Ravioli, Mixed Olive Garnish & House Marinara Sauce.
Small $125  |  Large $225

ASIAN
Plum BBQ Duck wings, Chicken Satay, Pork Potstickers, Edamame Dumplings, Mini Vegetable Egg Rolls with Ponzu & Peanut Sauce.
Small $125  |  Large $225

“Served Cold”
Small = 1 Doz. Ea. Item  , Large = 2 Doz. Ea

Morton’s custom-made Gift Baskets are perfect for any occasion! Contact the market for details!
Pâté, Smoked Salmon & Shrimp

**PÂTÉ SAMPLER**
A selection of pâté with different flavors & textures.
Served with baguette toast, olives & cornichons.

- Small (serves 10-15) | $75
- Medium (serves 16-26) | $125
- Large (serves 27-40) | $175

**SMOKED SALMON & CAVIAR TORTE**
A Morton’s signature dish. Smoked Salmon, chopped red onions, avocado & chopped eggs layered in a cream cheese torte topped with caviar. Served with crackers.

- Small (serves 10-20) | $90
- Large (serves 21-35) | $140

**SMOKED SALMON PLATTER**
Available in two grades:
- Norwegian (dark orange flesh; structured texture)
- Scottish (peat smoke fragrance; soft texture).
Platters include baguette toast, capers, dill sauce, chopped shallots & eggs.

- Sides averages 2 1/2-3 lbs
- Norwegian $120 | Scottish $140

**POACHED NORTH ATLANTIC SALMON | $120**
Poached & covered with cucumber “scales.” Served with our dilled sour cream sauce & baguette toast.

- Sides averages 2 1/2-3 lbs

**CAVIAR DISPLAY**
Quotes based on availability & market price.
We can provide any variety you wish along with baguette toasts, non-pareil capers, crème fraîche, chopped shallots, lemon wedges & chopped hard-boiled eggs.

- $3.99/person | Plus the cost of the Caviar

**COCKTAIL SHRIMP PLATTER**
Morton’s uses only the finest plump jumbo shrimp (16/20 count), with Morton’s zesty cocktail sauce & lemon wedges.

- Small (2 1/2 lbs) | $95
- Medium (5 lbs) | $170
- Large (7 1/2 lbs) | $260

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MORTON’S BRIE TORTE
A Morton’s signature presentation consisting of French Brie cheese layered with seasoned nuts, dried & fresh fruits & white chocolate ganache. Served with crackers.

Small (serves 16-26) | $75       Large (serves 27-40) | $130

BAKED BRIE | $75
Two pound wheel with choice of filling baked in puff pastry; choose from cinnamon/pecan, mushroom/herb, hot pepper jelly or raspberry fillings.

DOMESTIC CHEESE PLATTER
Our most popular domestic cheeses (Swiss, Cheddar & Pepper Jack) cut to crouton size & served with fresh fruit & assorted crackers.

Small (serves 10-15) | $55
Medium (serves 16-26) | $80
Large (serves 27-40) | $105

ARTISAN CHEESE PLATTER
Morton’s specializes in Artisan cheeses, both domestic & imported. This beautifully garnished assortment of cheese wedges contains the following selections: Triple Cream Brie, White Stilton with Dried Fruit, Young Gouda, Gorgonzola & Pecan-crusted Chevré. Seasonal berries, fruit & crackers.

Additions are available at the retail price of the cheeses. Ask customer service for details.

Small (serves 8-12) | $80
Medium (serves 13-20) | $125
Large (serves 21-30) | $175

ANTIPASTO PLATTER
A traditional assortment of Italian specialties: Mortadella, Genoa salami, Capicola, imported olives, artichoke hearts of palm, provolone & fresh mozzarella.

Small (serves 10-15) | $75
Medium (serves 16-26) | $115
Large (serves 27-40) | $145

MORTON’S BREAD BOULES | $60
Choice of Spinach-Artichoke, Beer-Cheese, Hummus, Caponata, Olive or Smoked Salmon spread; Served with pita chips for dipping. (serves 10 - 15)

MORTON’S BREAD BOULE TRILOGY | $70
Trilogy of Morton’s house-made dips (choices above) served with pita chips for dipping. (serves 10 - 15)

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Bakery Goodies

CUSTOM EVENT CAKES
(48 hr notice required)
8" Cake | $29-$34
10" Cake (serves 18) | $38-$43
Quarter Sheet Cake
(serves 15-24) | $50-$56
Half Sheet Cake
(serves 30-50) | $75-$80
Full Sheet Cake
(serves 60-100) | $140-$150
Charges for up-grade requests.

DESSERT BAR TRAY
Assorted: Brownies (contains nuts), Lemon, Cheesecake, Apple Crumble, Peanut Butter, Triple Chocolate
Coconut & Chef’s Selection
Sm (10-16) | $24
Md (17-24) | $36
Lg (25-36) | $50

BROWNIE TRAY
Sm (10-16) | $24
Md (17-24) | $36
Lg (25-36) | $50

MINI PASTRY TRAY
$28/dozen
Chef’s Selection: Eclairs, Lemon Tarts, Petit Fours, Cannolis, Cream Puffs, Choc. Mousse Tarts, Turtle Cups, Berry Tarts, Chef’s Choice Macaron, Petit Pecan Pie, Banana Pudding Tart

CAKES & PIES
Carrot Cake (8" & 10")
Lemon Mousse Cake (8" & 10")
Chocolate Fudge Cake (8" & 10")
Raspberry Fudge Cake (8" & 10")
Chocolate Truffle Cake (8" & 10")
Key Lime Pie (9")
Cheese Cakes (8" & 10")
Old Fashioned Apple Pie (9")
Blueberry Pie (9")

DESSERTS & WEDDING CAKES
Let us create a one-of-a-kind wedding cake for you!
Call our pastry chef for more info and a tasting.
TRAY of FRENCH or SILVER DOLLAR ROLLS | $20 (serves 15-20)
Ask about our gluten free selections!

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1924 S. Osprey Ave, Sarasota, FL 34239
For information or to place an order, please call 941-955-9856 or visit the Customer Service Desk.

In order to provide quality service, we request at least 24-hours notice; please place orders by 3 P.M. for the next day.

Plastic-ware is available at an additional charge. Delivery is available during market hours; accommodations can be made for special requests. Morton’s charges a nominal fee for delivery based upon zip code. Prices do not include tax and are subject to change due to market conditions and availability. Payment is expected prior to delivery. Cancellation of orders less than 24 hours in advance of pick-up or delivery will be billed at full price.

The potential for the inadvertent presence of nuts or nut residue in prepared foods as well as pit fragments in pitted olives exists. There is a risk associated with consuming raw fish and raw fish eggs. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw fish and raw fish eggs and should eat them fully cooked.

The items in this Guide are only suggestions; you may order any of Morton’s signature dishes or your personal favorites.

Our chefs will always do their utmost to accommodate you!

This Catering Guide supersedes all previous. Prices subject to change without notice.