

FULL SERVICE CATERING PACKAGES

Bring the restaurant to you. Let us feed your crew & add to your vibe. Mercado Catering offers a full service experience to your home or office party. Through our interactive approach, we bring top notch food and beverage professionals to you, offering only the highest quality food and service. Inquire today about our range of options to fit your needs.

COCKTAIL PARTY

Our cocktail parties are the #ish. Have a true authentic Span-ish experience through our classic tapas package. Whether stationary or passed, locally inspired tapas & a killer charcuterie board are a sure way to bring a casual yet delicious vibe to your next party.

Stationary Local Cheese & Charcuterie
Choice of 5 tapas

***Additional tapas available for upcharge, staffing based on stationary or passed**

FAJITA PARTY

Everyone like something a little different? Why not let your guests build their own? Our Fajita Party starts out with a Pico & Guacamole bar with our house made tortilla chips and choice of 3 tapas. Moving into dinner your guests can create their own fajita with fresh grilled meats, veggies & choice of toppings.

Stationary Pico & Guacamole Bar w/ house made chips
Choice of 3 tapas
Main Marinated Skirt steak, Marinated Chicken, Portobello Mushrooms, Peppers, Onions, Grilled Corn Tortillas, Pico de Gallo, Smashed Avocado, Sour Cream, Grilled Limes, Assorted Hot Sauces, Queso Fresco, Rice & Beans

***Add Shrimp for upcharge**

PAELLA PARTY

Paella is the ultimate interactive experience. Watch our chefs prepare your choice of paella while you sip cocktails & munch on some delicious tapas and charcuterie. Accompanied by a fresh salad & the Spanish signature Pan Con Tomate, this interactive event is a sure fire crowd pleaser.

Stationary Local Cheese & Charcuterie
Choice of 3 tapas, Pan Con Tomate, Paella
Salad Mixed Greens (upgrade to seasonal salad available)

MIXED GRILL PARTY

Carnivore? Veggie-vore? We got you. With your choice of "Mixed Grill" we serve it up to you hot off the grill and ready to chow. Start off with charcuterie & tapas, finished with a fresh grilled meal accompanied by your choice of salad & seasonal vegetables or starch.

Stationary Local Cheese & Charcuterie
Choice of 3 tapas, Mixed Grill, Grilled Seasonal Vegetables or Starch
Salad Mixed Greens (upgrade to seasonal salad available)

COMBO PARTY

Want it all? We can't blame you. This ultimate package includes everything to make your party rock. Starting out with locally sourced cheese & charcuterie, your choice of 3 tapas will set the mood off right. Feast on the flavors of Spain, with your choice of paella & perfectly grilled meats or veggies.

Stationary Local Cheese & Charcuterie
Choice of 3 tapas, Paella, Mixed Grill, Mixed Greens Salad (upgrade to seasonal salad available) Starch &/or Grilled Seasonal Vegetables

LA CAJA CHINA PARTY

They don't call it the "magic box" for nothing! Start out with some local charcuterie and tapas while your whole chickens or whole pig roasts with charcoal to perfection! Served tableside with salad & saffron rice this package always brings the wow factor to a party.

Stationary Local Cheese & Charcuterie
Choice of 3 tapas, Saffron Rice, Grilled Seasonal Vegetables, Whole Roasted Cuban Pig, Whole Roasted Chickens
Salad Mixed Greens (upgrade to seasonal salad available)

SPAN-ISH



MERCADO CATERING

FOOD TRUCK CATERING PACKAGES

Looking for a laid back but high end approach to your next party, with no work? We can roll our mobile restaurant up to your home or office to feed your guests with style and ease. All food truck packages include 2 hours of service.

SPAN-ISH TACO PARTY

Served with Yellow Rice and Beans (3 per guest)

Crispy Fish
Spicy Slaw, Pickled Onion, Cilantro

Grilled Chicken
Pickled Onion, Chimichurri, Queso Fresco

Pork Pastor
Chopped Onion, Cilantro, Pineapple

Skirt Steak
Pickled Onion, Chimichurri, Queso Fresco

Vegetarian
Grilled Portobello Mushrooms, Peppers & Onions, Chimichurri, Queso Fresco

Stationary
Pico & Guacamole Bar with house made chips

TAPAS PARTY

Market Tapas Menu (choice of 3 per guest)

Duck Fat Potatoes
Rainbow Fingerling Potatoes, Local Farm Egg, Bacon Chimichurri, Sea Salt

Pork Belly Slider
Pickled Onion, Salsa Verde

Queso Frito
Truffle Honey, Fennel Pollen

***2-4 additional menu offerings based on seasonal availability**

Stationary Add-ons Suggested:
Local Cheese & Charcuterie, Seasonal Hummus Platter



CATERING MENU

APPETIZERS

Stationary Appetizer Menus

Local Cheese & Charcuterie
*Assorted Local Cheeses,
Artisanal Cured Meats
Marcona Almonds*

Seasonal Hummus
*Grilled Pita, Seasonal
Vegetables*

Shrimp Cocktail
Spicy Cocktail Sauce

Raw Bar
*Assorted Oysters & Clams,
Horseradish, Lemon*

Queso Fondito
*Melted Cheeses, Pico de
Gallo, Crostini*

Crab & Artichoke
*Piquillo Pepper Salsa, Warm
Pita, Crudite*

TAPAS

Passed Appetizers

Pinchos
*Marinated & Grilled Meats on
a stick. Served with Chimichurri.*
*Choose Skirt Steak
Chicken Thighs
Swordfish
Chorizo
Shrimp*

Tostones
*Seasoned & Fried Plantains
with delicious toppings*

Pork Belly
Salsa Verde, Pickled Onion

Lump Crab Salad
*Avocado, lemon, Grilled Corn
Heirloom Grape Tomatoes*

Chipotle Shrimp
*Smashed Avocado, Pico de
Gallo*

Rotisserie Chicken
Chimichurri, Pickled Onion

“Street Corn”
*Avocado, Queso Fresco,
Salsa Verde*

Skirt Steak
Chimichurri, Pickled Onion

BITES

Delicious Finger Food

Sausage Antipasto Skewers
Roasted Tomatoes, Basil

Candied Bacon Skewers
Sesame Seeds

Fingerling Potatoes & Caviar
Crema, Chive

Mini Crab Cakes
Sriracha Aioli

Stuffed Mushrooms
*(Sausage or Artichoke)
Arugula, Brioche*

Meatballs
*(Lamb or Veal)
Chipotle Tomato Sauce, Queso Fresco*

Shrimp Ceviche
*Citrus, Charred jalapeno,
Pickled Onion (Other seasonal
seafood also available)*

Seasonal Flatbreads
*Hummus, Kumato Tomato,
Garlic Confit, Arugula
(Other seasonal options also
available)*

Chick Pea Fritters
Lemon/Garlic Aioli

Queso Frito
Tomato Jam, Truffle Honey

CROSTINI

*Small Pieces of Toasted
Bread Served With a Topping*

Tomato & Mozzarella
Basil, Aged Balsamic

Spreadable Salami
*N’Duja, Piquillo Pepper Salsa,
Shaved Womanchego*

Whipped Ricotta
Truffle Honey, Thyme

Smoked Salmon
“Everything” Cream Cheese

Bacon & Onion Marmalade
Brie, Fried Herbs

Mushroom & Goat Cheese
Garlic, Thyme, Aged Balsamic

Chicken Liver Pate
Truffle Honey, Sea Salt

Green Pea & Pistachio
*Cured Ham, Burratta Cheese
(Liuzzi Cheese, Hamden CT)*

“Street Corn”
Queso Fresco, Salsa Verde

Roasted Sweet Potatoes
Spanish Almonds, Salsa Verde

Marinated Steak
*Pickled Onion, Horseradish
Cream*

Tuna Tartar
*(beef also available)
Yucca Chip, Dijon, Pickled
Shallot Paella*

PAELLA

Chicken & Chorizo
*Saffron Rice, Soffritto, Garlic,
Chicken Stock*

Seafood
*Chorizo, Shrimp, Calamari,
Shellfish, Seafood Stock*

Vegetable (seasonal)
*Sweet Peppers, Sweet Peas,
Shitake Mushrooms, Pickled
Onion*

Mountain
Saffron Rice, Wild Boar, Morcilla Sausage, Rabbit, Veal Stock

LA PARILLA

(From the Grill)

Carne
*Marinated Steak, Sausage,
Pork Chops, Chicken
Green & Red Chimichurri*

Pescado
*Grilled & Roasted Local Fish,
Prawns, Clams,
Calamari, Grilled Lemons,
Chimichurri, Salsa Verde
(Add Lobster Tails for Additional Charge)*

El Vegetal
*Seasonal Vegetables,
Chimichurri, Salsa Verde*

LA CAJA CHINA MENU

“The Magic Box”

Whole Cuban Pig Roast
*Crispy Skin, Saffron Rice,
Grilled Vegetables, Chimichurri*

Whole Roasted Chickens
*(Gourmavian Farms,
Bolton CT)
Saffron Rice & Peas*

STARCH

Duck Fat Potatoes
Chimichurri

Crispy Red Potatoes
Chimichurri

Saffron Rice
Grilled Onions, Peas

French Fries

SALADS

**Marks Seasonal Offerings*

Mixed Greens
*Pickled Onion, Kumato
Tomato,
House Vinaigrette*

Kale & Chickpea
*Candied Walnuts, Red Onion,
Crumbled Goat Cheese,
Lemon, Olive Oil*

Grilled Peach
*Arugula, Black Ledge Blue
Cheese (Cato Corner Farms,
Colchester CT),
Pepitas, Balsamic Glaze,
EVOO, Sea Salt*

Roasted Butternut Squash*
*Black Ledge Blue Cheese
(Cato Corner Farms, Colchester CT),
Arugula, Pepitas, Balsamic
Glaze, EVOO, Sea Salt*

Local Apples*
*Candied Walnuts, Apples,
Smoked Cheddar,
Apple Cider Vinaigrette*

Panzanella*
*Grilled Croutons, Heirloom
Tomatoes, Shaved Red Onion,
Basil, Balsamic Glaze, Olive
Oil, Sea Salt*

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