## catering terms & conditions

**Payment** is due in full upon delivery. We accept many forms of payment for your convenience including all major credit cards, corporate checks, and cash.

No cancelations or refunds will be granted after 3p.m. the day befroe your order is due.

**Delivery charges** vary according to location. Ask a sales representative for more information.

**Setup** is no worry. Our goal is to make it as easy on you as possible, our delivery personnel will set up everything to your standards. Need something cleaned up? Not a problem, just let us know when to be back!

**Equipment** is provided with every order. Disposable paper goods, flatware, and condiments are provided at no charge. In addition, if your order contains hot food or beverage, we will supply disposable containers and disposable chaffing dishes. Should your event require something a little more special, stainless steel equipment can be substituted for a small fee. Formal flatware, china, linens, and floral arrangements are available upon request.

Same day orders are available for an additional service charge of \$5.

**Gratuity** is included in your bill, all additional gratuities are left to your discretion



# MISSION STATEMENT

We love food, but more importantly we create the food that people love to eat. We set out each day to provide our guests with a complete feel-good dining experience. We serve well-made American classics, and strive to source the freshest food locally available to us. We offer warm and personal hospitality rooted in a real concern for our guests' experience and we believe that everyone should be able to afford delicious food. We bring people together through food, personal connections and artistic spaces. What drives us is the knowledge that today we are all on the go. At Marathon we understand this, and make it possible to have a truly satisfying dining experience.





## hors d'œuvres (minimum of 10)

hors d'œuvres sampler 25.00

chicken fingers, vegetable spring rolls, and pigs in a blanket. served with dipping sauces

finger sandwiches and mini wraps 14.95

choose from a selection of our "signature sandwiches"

tuscan antipasti plate | 15.95

fire-roasted vegetables, grilled mushrooms, olives, assorted soft and hard ripened cheeses, spicy copa, prosciutto,

petit hors d'œuvre package (minimum of 10) please inquire about our complete list of hors d'œuvres as well as customizing your package call our catring department for pricing

### **VEGETARIAN**

spanikopita puff pastry triangles with spinach and feta cheese margherita flat bread tomato, mozzarella, basil, balsamic bruschetta w. fresh tomato and basil

vegetable spring rolls w. sweet chili sauce

vegetarian quesadilla

MEAT & POULTRY

cheesesteak wontons beef or chicken w. housemade 'whiz' sauce traditional pigs in a blanket w. mustard dipping sauce chicken fingers w. spicy honey mustard

#### SEAFOOD

miniature maryland crab cakes w. spicy aioli bacon wrapped scallops thai coconut shrimp w. sweet chili sauce shrimp cocktail

Group Dining for parties of 15-35 people

Lunch Dinner Brunch and

Lunch, Dinner, Brunch, and Cocktails

email catering@eatmarathon.com or call 215-561-0500

visit our restaurant locations for breakfast, lunch, dinner, brunch

16th & Sansom

215.569.3278

19th & Spruce

215.731.0800

www.eatmarathon.com



to place an order:

215.561.0500

catering@eatmarathon.com



www.eatmarathon.com

Let's Eat!



**starters** (minimum of 10)

seasonal fresh fruit & berries bowl 9.50

seasonal sliced fruit platter 10.5

marathon granola parfaits 8.95

low fat organic greek yogurt, homemade granola, fresh seasonal berries, honey - in choice of individual servings or family style bowls

steel-cut oats 7.75

sliced almonds, brown sugar

## breakfast in a snap (minimum of 15)

rise & shine 9.95

our freshly baked petite muffins, scones and artisan pastries, served with butter and fruit preserves

add bagels 2.50 ea.

morning gathering 14.95

homemade muffins, scones, artisan pastries and fresh seasonal fruit plate served with locally roasted chestnut hill coffee service

add hagels 250 ea

bagel & cream cheese platter 9.95

an assortment of freshly baked bagels with flavored and plain cream cheese, sliced tomato and cucumber

sheryl's bagel & lox platter 21.95

an assortment of freshly baked bagels with thinly sliced smoked salmon, red onions, capers, cucumbers, cream cheese, lettuce and tomato

# hot breakfast (minimum of 10)

includes coffee service

breakfast sandwich 13.95

assorted eggwiches: plain, cheese, applewood smoked bacon, sausage or turkey sausage on english muffins available as wraps by request

upgrade to bagel or croissant 1.95 ea.

good morning buffet 18.95

served with herbed home fries and seasonal fruit & berries bowl

choose from one of the following:

scrambled eggs buttermilk pancakes french toast

tofu scramble

add bagels 2.50 each add bacon, sausage or turkey sausage 4.50 each add a second entrée 7.00 each

# morning drinks

freshly pressed orange juice 4.50 bottled juices 4.00 locally-roasted chestnut hill coffee 3.50 mighty leaf herbal tea 4.00











marathon signature sandwich platters (minimum of 10)

 $on \, freshly \, baked \, artisan \, breads, \, or \, available \, as \, wraps \, by \, request$ 

sandwich platter only 14.95

sandwich platter with choice of side 16.95

complete meal 19.95 sandwich platter, choice of side & dessert

jay's hand-cut turkey

gruyere cheese, roasted peppers, red leaf lettuce, honey dijon

hand-cut turkey club

swiss, bacon, red leaf lettuce, tomato, basil aioli

grilled herb chicken

sharp provolone, arugula, oven dried tomato, basil pesto

marathon original chicken salad

sharp provolone, red leaf lettuce, tomato

tuna salad all white albacore tuna, pickles, red leaf lettuce, tomato

roast beef goat cheese, caramelized onions, lettuce, tomato

country ham gruyere cheese, tomato, horseradish dijon

corned beef swiss, coleslaw, thousand island

caprese basil pesto, fresh mozzarella, tomato, roasted peppers, arugula, balsamic reduction

veggie and hummus wrap

grilled vegetables, hummus, feta, fresh herbs

control freak sandwich platter (minimum of 10) 21.00

build your own sandwich bar, accompanied with an assortment of cheeses, toppings, a variety of breads and your choice of side & cookie sampler

choose three of the following:

hand carved roast turkey roast beef imported baked ham corned beef

tuna salad or chicken salad herb marinated chicken grilled vegetables and hummus italian cold-cuts

## sides

substitute a gourmet salad below for additional 3.00 per person add chips: sea salt. bba. 2.50

marathon platter

cole slaw and cavatappi tuna pasta salad

caprese pasta salad

cavatappi, cherry tomato, fresh mozzarella, basil, parmesan vinaigrette

classic marathon caesar

romaine, freshly baked croutons, parmesan, caesar dressing

romaine hearts, feta, tomatoes, cucumbers, olives, lemon vinaigrette

market salad crisp greens, tomato, cucumber, radish, mushrooms, almonds, balsamic vinaigrette

#### dessert

assorted cookie sampler seasonal fresh fruit & berries bowl add 4.50 pound cake tray add 3.50 dessert sampler miniature dessert bars and brownies  $\ add\ 4.00$ 



**BEVERAGES** 

assorted canned sodas 4 marathon bottled water 2.50



SOUPS

housemade chili 8.5 chicken noodle 7

matzoh ball 9

seasonal soup 7.5

## **gourmet salads** (minimum of 10) 15.50

#### crispy sesame salad

napa cabbage, cucumber, carrot, red onion, sesame seeds, crispy wontons, almonds, citrus sesame vinaigrette

chopped cobb salad crisp greens, avocado, tomato, bacon, hard boiled egg, blue cheese dressing

spruce salad spinach, goat cheese, mandarin orange, dried cranberries, almonds, citrus vinaigrette

arugula salad avocado, mushrooms red onion, cherry tomatoes, shaved parmesan lemon vinaigrette

marathon salad crisp greens, bacon, hard-boiled egg, tomato, local mushrooms, thousand island dressing

salad additions:

grilled or crispy chicken 5.5 roasted turkey 4.5 grilled salmon 7.5 shrimp 8.5

**boxed sandwich meals** (minimum of 10) 17.95 choose any sandwich with field greens or caesar salad, apple and dessert

**boxed salad meals** (minimum of 10) 17.95 choose any side or gourmet salad, accompanied by apple and dessert

add chicken or turkey 4.50 add salmon 6.50 add shrimp 6.50

marathon classic hoagies (minimum of 10) 15.95 served with provolone cheese, lettuce, tomato, accompanied by individual bags of chips and a side of signature pepper relish

italian, roasted turkey, chicken salad, tuna salad, or cheese

# **global feasts** (minimum of 10)

original philly cheesesteak or chicken cheesesteak served with peppers, caramelized onions, sautéed mushrooms, steak fries, market salad, soft pretzels and tastykakes

south of the border (choose one option) 26.

choice of tacos or fajitas served with black bean & corn salsa, pico de gallo, guacamole, sour cream, shredded cheese, lettuce, accompanied by our chips and salsa basket and dessert nachos

 $\stackrel{\hbox{\scriptsize (1)}}{}$  build your own tacos choose from chicken and beef tacos with hard and soft taco shells

② build your own fajitas choose from steak and chicken fajitas with soft tortillas

# carolina bbq 24.

your choice of: pulled pork, beef, or chicken sandwiches smothered in marathon bbq sauce. served with baked beans, corn salad, napa slaw, corn bread and bananna bread pudding

# italian feasts (minimum of 10pp)

### little italy 27.

choice of vegetable, beef lasagna, or pasta bolognese served with market salad, garlic bread, and cannolis

classic italian 26.

chicken parmesan served with baked ziti, caesar salad, and cannolis

blackened chicken tortellini 24.

blush sauce, roasted peppers, spinach, parmigiano-reggiano



# **hot buffet platters** (minimum of 10) 26.95

all hot buffets include rolls and butter

## choose your entrées:

**POULTRY** 

herb chicken breast chicken marsala chicken parmesan roasted turkey w. gravy

MFAT

18 hour brisket bbq baby back ribs braised beef short ribs

FISH

grilled soy ginger salmon fish of the day

#### choose your sides:

grilled seasonal vegetables sauteed spinach steamed broccoli

add entree 15.00 | add side 10 | add salad 10.



# **AFTERNOON SNACKS** (minimum of 10pp)

choice of

two sides

COLISCOLIS

one entrées

one dessert:

berries bowl

mashed garlic potatoes

roasted rosemary potatoes

assorted cookie sampler

pound cake tray seasonal fresh fruit &

philly snack attack 12.95 mini soft pretzels, tastykakes

sweet and salty tray | 0.00

vegetable crudite plate 12.95

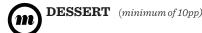
crisp freshly cut vegetables with dipping sauce add spinach & artichoke dip 3.95

cheese plate 14.50

soft & hard cheeses and fresh fruit from around the world

chips n' dip 8.95

crisp tortilla chips served w. guacamole, pico de gallo, and black bean & corn salsa



assorted cookie sampler 5.50

pound cake tray 7.50

dessert sampler miniature dessert bars and brownies 8.95

sliced seasonal fruit w. yogurt dipping sauce 9.95

chocolate covered strawberries 9.95

mini cannoli tray 9.95