

### 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 before 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 potstickers, 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 catering 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. honey-wasabi aioli  
**mini potato pancakes** w. chive sour cream, housemade apple 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  
**teriyaki kabobs** beef or chicken

#### SEAFOOD

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

**MARATHON**  
OFF SITE EVENTS  
215-561-0500



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

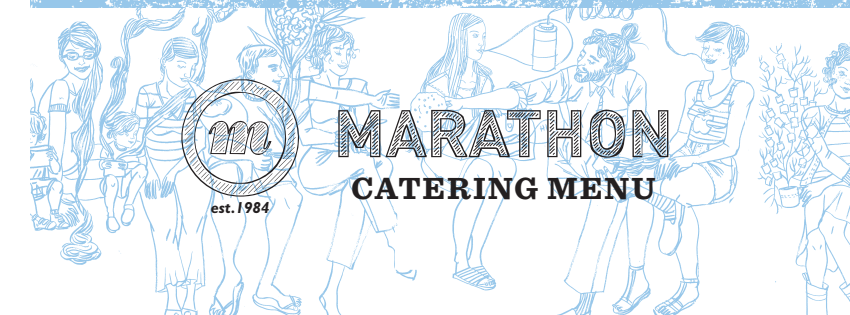
### 16th & Sansom

215.569.3278

### 19th & Spruce

215.731.0800

[www.eatmarathon.com](http://www.eatmarathon.com)



to place an order:

**215.561.0500**

[catering@eatmarathon.com](mailto:catering@eatmarathon.com)



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*Let's Eat!*

## **m** BREAKFAST

### starters *(minimum of 5)*

seasonal fresh fruit & berries bowl 8.50

seasonal sliced fruit platter 9.95

marathon granola parfaits 7.95

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

steel-cut oats 6.75

sliced almonds, brown sugar

### breakfast in a snap *(minimum of 5)*

rise & shine 9.50

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

*add bagels* 2.50 ea.

morning gathering 13.95

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

*add bagels* 2.50 ea.

bagel & cream cheese platter 7.95

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

sheryl's bagel & lox platter 18.95

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 12.95

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 16.95

served with herbed home fries and seasonal fruit & berries bowl

*choose from one of the following:*

scrambled eggs

buttermilk pancakes

french toast

tofu scramble

quiche of the day *add* 2.00

tomato, basil & mozzarella frittata *add* 3.00

*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 3.00

locally-roasted chestnut hill coffee 3.00

mighty leaf herbal tea 4.00



## **m** LUNCH

### marathon signature sandwich platters *(minimum of 5)*

*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)* 19.95

*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, bbq, 2.50*

marathon platter

cole slaw and orecchiette tuna pasta salad

caprese pasta salad

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

classic marathon caesar

romaine, freshly baked croutons, parmesan, caesar dressing

greek salad

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

market salad crisp greens, tomato, edamame, cucumber, radish,

mushrooms, fennel, snap peas, almonds, balsamic vinaigrette

### dessert

assorted cookie sampler

seasonal fresh fruit & berries bowl *add* 3.50

pound cake tray *add* 3.00

dessert sampler miniature dessert bars and brownies *add* 2.50

## **m** BEVERAGES

assorted canned sodas 3.50

marathon bottled water 2.00

## **m** SOUPS

housemade chili 7.50

chicken noodle 6.50

matzoh ball 7.50

seasonal soup 6.50

### gourmet salads *(minimum of 5)* 13.50

crispy sesame salad

napa cabbage, cucumber, carrot, edamame, snap peas, 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 5)* 15.95

*choose any sandwich with field greens or caesar salad, apple and dessert*

### boxed salad meals *(minimum of 5)* 15.95

*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 6)* 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)*

taste of philly 23.

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

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 23.

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 banana bread pudding

### italian feasts *(minimum of 10pp)*

little italy 24.00

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

classic italian 25.

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

blackened chicken tortellini 24.

blush sauce, roasted peppers, spinach, parmigiano-reggiano

## **m** HOT ENTRÉES

### hot buffet platters *(minimum of 10)* 25.95

*all hot buffets include rolls and butter*

*choose your entrées:*

POULTRY

herb chicken breast

chicken marsala

chicken parmesan

roasted turkey w. gravy

MEAT

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

choice of

one entrées

two sides

one dessert:

assorted cookie sampler

pound cake tray

seasonal fresh fruit &

berries bowl

couscous

mashed garlic potatoes

roasted rosemary potatoes

add entree 10.00 | add side 6.50 | add salad 6.50

## **m** AFTERNOON SNACKS *(minimum of 5pp)*

philly snack attack 9.95

mini soft pretzels, tastykakes and peanut chews

sweet and salty tray 8.00

vegetable crudite plate 11.95

crisp freshly cut vegetables with dipping sauce

add spinach & artichoke dip 2.95

cheese plate 13.50

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

## **m** DESSERT *(minimum of 5pp)*

assorted cookie sampler 5.50

pound cake tray 6.50

dessert sampler miniature dessert bars and brownies 7.95

sliced seasonal fruit w. yogurt dipping sauce 9.95

chocolate covered strawberries 8.95

mini cannoli tray 9.95