

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.

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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 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. 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

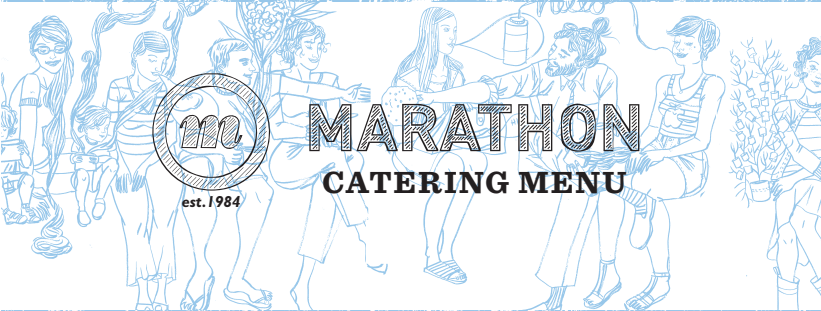
SEAFOOD
miniature maryland crab cakes w. spicy aioli
miniature salmon cakes w. lemon aioli
bacon wrapped scallops
thai coconut shrimp w. sweet chili sauce
shrimp cocktail

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!

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BREAKFAST

starters (minimum of 10)

- 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 10)

- 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
- locally-roasted chestnut hill coffee 3.00
- bottled juices 3.00
- mighty leaf herbal tea 4.00



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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

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BEVERAGES

- assorted canned sodas 3.50
- marathon bottled water 2.00

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SOUPS

- housemade chili 7.50
- chicken noodle 6.50
- matzoh ball 8.50
- 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) 16.95

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

boxed salad meals (minimum of 5) 16.95

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 bananna 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

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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
- couscous
- mashed garlic potatoes
- roasted rosemary potatoes

- add entree 10.00
- add side 6.50
- add salad 6.50

- choice of
- one entrées
- two sides
- one dessert:
- assorted cookie sampler
- pound cake tray
- seasonal fresh fruit & berries bowl

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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

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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