

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. 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

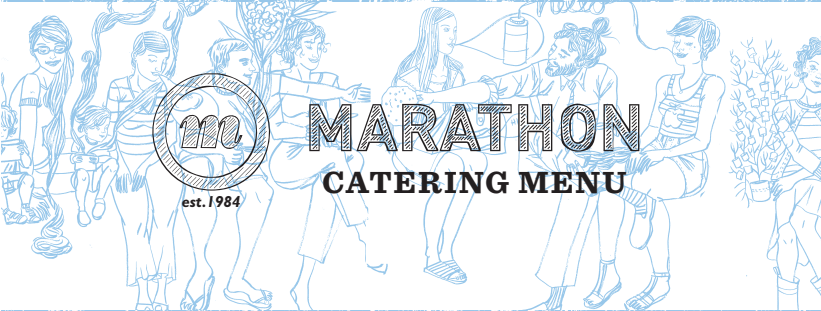
SEAFOOD
miniature maryland crab cakes w. spicy aioli
bacon wrapped scallops
thai coconut shrimp w. sweet chili sauce
shrimp cocktail

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 <i>(minimum of 10)</i>	
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	

<i>choose from one of the following:</i>	
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



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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
<i>sandwich platter, choice of side & dessert</i>	
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

<i>choose three of the following:</i>	tuna salad or chicken salad
hand carved roast turkey	herb marinated chicken
roast beef	grilled vegetables and hummus
imported baked ham	italian cold-cuts
corned beef	

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, 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

<i>salad additions:</i>	
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	25.
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	<i>(choose one option)</i> 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	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	

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HOT ENTRÉES

hot buffet platters *(minimum of 10)* 25.95
all hot buffets include rolls and butter

<i>choose your entrées:</i>	
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	

<i>choose your sides:</i>	
grilled seasonal vegetables	couscous
sauteed spinach	mashed garlic potatoes
steamed broccoli	roasted rosemary potatoes

add entree	10.00		add side	6.50		add salad	6.50
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AFTERNOON SNACKS

(minimum of 5pp)

philly snack attack	10.95
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	