



CATERING MENU

Centreville Place: Cafe + Market
Centreville Hospitality, Inc.

5800 Kennett Pike, Centreville, DE 19807

Contact: Elizabeth Moro, Café Proprietress + Culinary Artist
or Chef Rachel McCloskey for your special events.

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#CentrevillePlace

www.centrevilleplace.com

Updated April 2025. Prices are subject to change.

WELCOME



Welcome to our table...you will hopefully always feel you have a space here at Centreville Place: Cafe + Market. Making inviting spaces is what we love, and we extend this to your celebrations at your own table. You can expect outstanding quality food made with creativity and care, support for our local

growers and vendors, respect for the environment around us, and awareness of our clients' specific needs. We are a small team committed to the grace of Hospitality.

We are sensitive to special dietary needs as they are of great importance. We prepare vegetarian, vegan, sugar-free, and gluten-free foods upon request. Please be aware that our kitchen is small, and we cannot guarantee that any dish made in our facility is 100% free of gluten or allergens. Still, we will strive to provide you with the information necessary to make an informed dining decision. We also value getting as close to the source as possible by purchasing available produce from local suppliers.

Set up a consultation by phone or online to discuss our many offerings, including but not limited to the following:

- Special Event Planning + Corporate Events
- Breakfast, Lunch, or Dinner to Go
- One-of-a-Kind Charcuterie Boards
- Hors d'oeuvres + Appetizers
- Quiches + Soups
- Vegetable Crudit 

- Antipasto
- Fresh Fruit Trays
- Box Lunches
- Signature Spreads + Dips
- Signature Soups + Succulent Fresh Salads
- Hand-crafted Bread, Pastries, Cakes + Croissants
- Picnic Baskets + Tailgates
- Afternoon Tea Parties
- Cocktail Parties
- So Much More!



BREAKFAST

Steeplechase Eggs-Your choice of sausage, bacon, or ham, vegetables, cheese, eggs. \$85.00/half pan

Quiche du Jour-Select meat or vegetables and gruyere, feta, smoked gouda, or sharp cheddar cheese. \$80.00/8" round

Mini Quiche-Mini quiches with your choice of meat or vegetables with gruyere, feta, smoked gouda, or sharp cheddar cheese. 3" minis \$5.00 each or 6" mini \$12 each



Gran Marnier French Toast Casserole-Made with French breads, eggs, cream, Gran Marnier, cinnamon, and butter; feeds 10-15 \$85.00/half pan

Muffins-Select your favorite flavor-made from scratch in our kitchen. \$6.00 each

Scones-Select your favorite flavor-made from scratch in our kitchen. \$6.00 each (we can also make smaller half-size scones for \$3 each)

Eddy-Breakfast sandwich with choice of Poached, Scrambled or Fried Egg. Sausage, Bacon or Ham. With cheese, on a Kaiser, Toast, Bagel, English Muffin or Wrap. \$12 (croissant and gluten-free add \$2)

Breakfast Platter- Two eggs, choice of meat, and choice of toast. \$16.00 (croissant and gluten-free add \$2)

Lucy- Omelet with your choice of three ingredients and toast. \$16.00 (croissant and gluten-free add \$2)

Egg White Omelette-Egg white omelet with a choice of three Ingredients, served with toast. \$16.00 (croissant and gluten-free add \$2)

Sammy-Smoked salmon, with Wasabi or Plain Cream Cheese, capers, red onion, tomato, cucumber on choice bread. **\$20.00** (croissant and gluten-free add \$2)

Smoked Salmon Tray-Our favorite Canterbury Smoked Salmon artfully arranged with cucumbers, capers, lemons, dill, and cream cheese. **Market price**

Florentine-Poached eggs, spinach, and melted Swiss on the choice of Toast or English Muffin. **\$16.00** (croissant and gluten-free add \$2)

Avocado Toast-Avocado toast, with tomatoes, feta, and balsamic glaze on your choice of Toast. **\$14.** Add an egg \$4 (croissant and gluten-free add \$2)

Breakfast Bowl: Seasonal vegetables sautéed, topped with two poached eggs. **\$16.00**

Oatmeal-Oatmeal, served with your choice of toppings. Add fresh berries for \$4 more. **\$10.00**, add fresh fruit \$5

Granola Parfait-Cafe-made granola, French vanilla organic yogurt. **\$10.00**, add fresh fruit \$5



Sunrise Granola-Bowl of cafe-made granola with milk. Add fresh berries for \$5 more. **\$10.00**

French Breakfast-Fresh baguette, brie, jam, and butter with seasonal fruit. **\$12.00**

LUNCH

SOUP & SALAD

Soup du Jour—please inquire with the Cafe or call us early to request that we prepare a special soup—cold and hot soups are one of our specialties.

Soup \$5/Cup \$10/Bowl \$20.00/quart

Special Order Soups Available:

Pumpkin Mushroom \$20.00/quart

Mushroom Bisque \$20.00/quart

Lobster Bisque (in season) market price

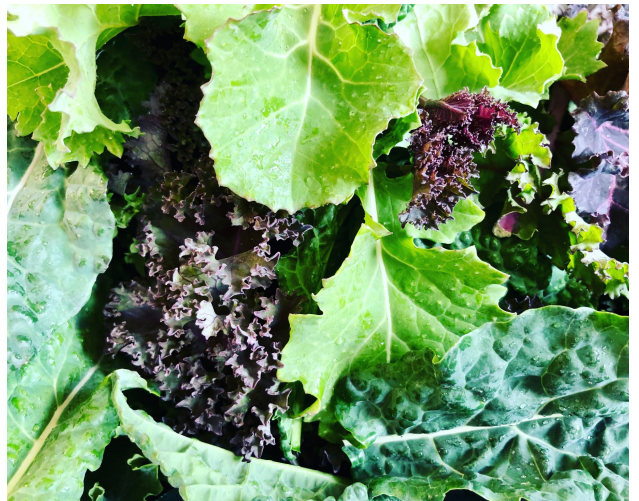
Bourbon Butternut Squash \$20.00/quart

Cafe Salad—Organic Mixed greens with fresh tomatoes + cucumbers, blue or feta cheese + vinaigrette dressing \$14.00

Madeline Salad—Organic Mixed greens + Mixed Berries, Candied Pecans, Craisins, and Feta or Blue Cheese + House Dressing \$18.00

Niçoise Salad—Arugula Roquette Greens, our signature tuna salad, hard-boiled egg, black olives, tomatoes, potatoes, and haricot verts + Dijon vinaigrette dressing \$18.00

Bleu Salad—Grilled chicken, blue cheese, tomatoes, cucumbers, red onion, and hard-boiled egg on Organic Mixed greens. Blue Cheese or balsamic dressing. \$18.00



Add our signature chicken club, chicken curry, tuna salad, turkey, ham, or roast beef to your salad **\$8.00**

Add our smoked salmon to your salad **\$12.00**

Side Salad- Organic mixed greens, tomato and cucumber, served with choice of dressing on the side. **\$7.00**

Half Sandwich & Cup of Soup-Choice of Half Sandwich and choice of Cup of Soup **\$15.00**

SANDWICHES

Our signature sandwiches can be prepared as boxed lunches or in smaller pieces on a tray for more significant events.



Parisian-A toasty baguette or your choice of bread, turkey, ham, or roast beef, cheese, butter, tomato + organic lettuce. Served with chips or side. **\$16.00**
Extra Meat +\$6.00 (croissant and gluten-free add \$2)

Croissant-A freshly baked French croissant with tuna or chicken salad, organic lettuce + tomato. Served with chips or side. **\$18.00**

Dijon-A freshly baked French croissant with grilled chicken, brie, dijon mustard, organic lettuce + tomato. Served with chips or side. **\$18.00**

Toulouse-Fresh baguette grilled with roasted red peppers, fresh mozzarella, spinach, and pesto. Served with chips. **\$16.00** (croissant and gluten-free add \$2)

Mona Lisa-Grilled Sourdough bread, cheese, Tomatoes + Basil. Served with Chips or a side. **\$16.00** (croissant and gluten-free add \$2)



Little Lisa-Grilled cheddar and American cheese on your choice of bread. Served with chips or side. [\\$14.00 \(croissant and gluten-free add \\$2\)](#)

BLT-Bacon, lettuce, and tomato on your choice of toast. Served with chips or side. [\\$16.00 \(croissant and gluten-free add \\$2\)](#)

PB & J-Peanut butter and mixed berry jam on White or Wheat. Served with chips or side. [\\$10.00 \(croissant and gluten-free add \\$2\)](#)

COCKTAIL PARTIES + APPETIZERS

- **Shrimp Cocktail** with our signature cocktail sauce [Market Price](#)
- **Shrimp Mousseline**-A beautiful terrine of seafood and seasonal additions. [Market Price](#)
- **Mini crab cakes** with remoulade sauce [Market Price](#)
- **A Whole Tenderloin** served with baguette slices, fresh chimichurri sauce, and/or horseradish sauce. [Market Price](#)
- **Mini Beef Wellingtons** [\\$4.00 each](#)
- **Herb-rubbed grilled lollipop lamb chops** served with mint garnish. [Market Price](#)
- **Cheeseburger or Chicken Sliders** with dijon and ketchup on the side [\\$7.00 each](#)
- **City Chicken** with our signature Thousand Island Sauce [\\$6.00 each](#)
- **Chicken Tandoori Skewers** with herb yogurt sauce [\\$6.00 each](#)
- Truffle mousse with aspic and cornichons served with Baguette slices [\\$45.00 for tray](#)
- **Piglets in Blankets** served with Dijon mustard [\\$3 each](#)
- **Pâtê Choux Pastry** filled with your favorite filling—chicken club, tuna, smoked salmon mousse, egg salad. [\\$6.00 each](#)
- **Gougeres**—French Pâtê Choux Pastry bites baked with Gruyere cheese [\\$4.00 each](#)
- **3" Mini Quiche** with your choice of vegetables, cheese, or meat. Suggestions: Red pepper + Spinach + feta cheese, Lorraine (bacon +



gruyere), Gruyere + Chives, Roasted tomato + Asparagus + Feta \$5.00 each

- **Leek Tartlette** with Goat cheese \$6.00 each
- **Spanakopita Bites** \$3 each
- **Brie and Raspberry Bites** \$3.00 each
- **Boursin Stuffed Mushrooms** \$3.00 each
- **Open-Faced** Cucumber + Dill + Cream Cheese or Salmon + Cream Cheese + Dill Tea Sandwich \$5.00 each
- **Deviled Eggs:** Traditional or spicy; with fresh herbs or flowers \$2.50 each and \$4 each w/caviar
- **Mini Croissants** filled with \$8.00 each
 - Our signature chicken club salad + organic mixed greens
 - Roast beef + our signature Janes Cheese + organic mixed greens
 - Ham + Swiss Gruyere, organic mixed greens
 - Fresh mozzarella + roasted red peppers + pesto + baby spinach
- **Tuscan Meatballs** on picks \$3.00 each
- **Bruschetta Toasts** with a tomato and olive bruschetta \$3.00 each
- **Caramelized Onion and Feta Tart Cups** \$4 each
- **Ham and cheddar + fig and blue cheese pinwheels** \$4.00 each
- **Caprese Picks** with tomato + ciliegine mozzarella + fresh basil + olives \$5.00 each
- **Flatbread or Traditional Crust Pizza** (Fig preserve, arugula, fresh ricotta, and sun-dried tomatoes) (classic margarita) \$28.00 each
- **Large Charcuterie** with gourmet + signature cheeses, fresh fruit, dried fruit, nuts, cured meat, and crackers—includes gluten-free + Gourmet Cheese Boards \$50.00/4 people, \$90.00/8 people, \$120.00/10 people, \$125+ for larger gatherings



- **Our Signature Jane's Cheese** Pint \$24 | half a Pint \$12
- **Crudités Platter** with fresh radishes, red and yellow peppers, cherry tomatoes, cucumber slices, carrot strips, broccoli florets, and local mushrooms + garnished with greens to look lush + springy with herb cream dip or hummus \$45.00/4 people, \$80.00/8 people, \$100.00/10 people, \$125+ for larger gatherings
- **Fruit Tray** with picks artfully arranged with melons, berries, citrus, grapes, and tropical fruits. \$5.00 per pick, or we will price the fruit tray according to size.



TEA PARTIES

Afternoon Tea-By reservation only, 4 Course Afternoon Tea with full tea service. \$55/person, Gluten-free \$55/person

Tea Sandwiches-Made in our cafe just for you! Choose from assorted varieties: chicken club salad, curry chicken, tuna salad, egg salad, deviled ham, deviled turkey, ham salad, Jane's cheese, cucumber + cream cheese + dill, radish and cream cheese, brie + ham, brie + jam, salmon + cream cheese. \$38 per dozen

Savory Appetizers: Boursin Stuffed Mushrooms, Mini Frittatas with Goat Cheese + Spinach, Mini Quiches with choice of filling, Cucumbers with

Salmon Rosettes, French Puff with Fig Jam + Goat Cheese with Lemon
Sultana, Deviled Eggs \$3.00-\$6.00 each



DINNER



MAIN DISHES

Whole Herb-crusted Beef Tenderloin

[\\$300.00/each](#)

Beef Bourguignon, caramelized Pearl Onions

[\\$45.00/lb](#)

Shrimp Scampi + tomato garnish served with Linguine and fresh herbs [Market Price](#)

Whole Maine Lobsters + Lobster Salad [Market Price](#)

Coquille Saint-Jacques [Market Price](#)

Cherry Planked Grilled Faroe Island Salmon [Market Price](#)

Poached Faroe Island Salmon with Dill Herb Sauce and Lemons [Market Price](#)

Citrus Glazed Salmon with Lemon Garnish [Market Price](#)

Poulet rôti-French Whole Roasted Chicken with citrus and herbs
[\\$30.00](#)

Lemon Caper Chicken
[\\$18.00/pound](#)

Poulet Offerings Upon request:
[\\$18.00/pound](#)

Chicken Roulade

Chicken Alfredo

Chicken in Champagne cream sauce with oyster mushrooms

Pulled BBQ chicken



Chicken Primavera
Chicken Parmigiana
Fried Chicken

Thyme & Sage Roasted Turkey [\\$18.00/lb](#) whole [\\$22.00/lb](#) breast

Oeufs en Meurette (Poached Eggs in Red Wine Sauce) [\\$16.00 per serving](#)

Our Gourmet Pizzas with three toppings [\\$28 each half pan size](#)

Eggplant Parmesan [\\$90.00/per half pan](#)

Veggie Lasagna [\\$90.00/ half pan](#)

SIDE DISHES



Heirloom Tomato Salad + Olives +
Avocado + Hearts of Palm + Herbs +
Vinaigrette [\\$16.00/lb.](#)

Tomato Caprese Salad with organic
mixed greens around and fresh burrata
cheese and balsamic glaze
[\\$14.00/serving](#)

Cafe side with tomatoes + cucumbers
and French vinaigrette. [\\$8.00/serving](#)

Caesar Salad with croutons and
Parmesan cheese on the side, with or
without anchovies [\\$12.00/serving](#)

Harvest Salad with organic mixed greens, apples, berries, nuts and blue
cheese served with Balsamic or French vinaigrette [\\$12.00/serving](#)

Spinach Salad with Strawberries, Craisins, Dried Cherries, Candied Pecans +
feta cheese + Poppyseed dressing or Champagne Vinaigrette [\\$12.00/serving](#)

Spinach Salad with Tomatoes + Cucumbers + Eggs + Bacon + Red Onion + Sweet + Sour Vinaigrette \$12.00/serving

Roasted Seasonal Vegetables of your choice \$45.00/9" or \$80.00/half pan

Asparagus with French radishes in a lemon vinaigrette \$14.00/lb

Squashes in Season-butternut, delicata, acorn, French turban \$14.00/lb

Eggplant Stacks with Fresh Mozzarella + Tomatoes + Basil \$14.00/serving

Roasted or Mashed Buttered Potatoes \$45.00/9" or \$80.00/half pan

Pommes Dauphinoise \$45.00/9" or \$80.00/half pan

Butternut Squash Ravioli in browned butter sage sauce \$45.00/9" or \$80.00/half pan

Roast Cauliflower with Cumin \$40.00/9" or \$75.00/half pan

Sweet Potato Puree & Buttered Pecans \$45.00/9" or \$80.00/half pan

Roasted Brussels Sprouts \$45.00/9" or \$80.00/half pan

Exotic Mushroom Casserole \$45.00/9" or \$80.00/half pan

Stuffings: Traditional, Sausage & Cranberry, or Maple Cornbread \$45.00/9" or \$80.00/half pan

Gravy with Small Giblets | No Giblets | Vegetarian Portabella \$20.00/quart

DESSERTS

Profiteroles filled with fresh cream and chocolate drizzle \$5.00 each

Paris-Brest with fresh Creme + Berries \$6.00 each

French Mixed Berry Tarts \$6.00 each

Lemon Chess Tarts or Salted Caramel Tarts
\$5.00 each

Madeleines: Lemon, chocolate, or your favorite flavor. \$3.00 each

Macarons of assorted flavors. Imported from France. Large \$2.00 each



Crumble French Apple Pie \$45.00

Maple Bourbon Pecan Pie \$50.00

Tart Cherry Pie \$45.00

Pumpkin Pie \$45.00

Mini cupcakes to order; flavors are carrot cake, lemon cake, red velvet, or chocolate \$4.00 each

Dessert trays include lemon bars, salted caramel bars, brownies, mini cupcakes, freshly baked pastries, freshly baked cookies, + French macarons. Priced according to quantities.

We make cookies, cakes, muffins, scones, and French Pastries of all sorts—please let us know what you are craving, and we will make it happen!

BREADS



Small French Dinner Rolls

[\\$16.00/per dozen](#)

French Croissants [\\$5.00 each](#)

Specialty Croissants: Pan au
Chocolat, Cherry Greek Yogurt,
Almond [\\$5.00 each](#)

Ham + Gruyère Croissant [\\$10 each](#)

Baguettes [\\$5.00 each](#)

Bread is one of our favorites—and
we are happy to make braids,
cinnamon twists, or your family's
favorite recipe...just let us know!

RELISHES

Relishes: Spiced Cranberry Sauce | Cranberry Orange Relish | Cranberry
compote [\\$10.00/pint](#) or [\\$20.00/quart](#)



We also have gourmet coffee drinks, tea, assorted cold beverages, and a full liquor license for events at the Centreville Place: Cafe + Market.

Inquire about reserving a space for your event—main dining, upstairs rooms, wine cellar, or the garden.