DESSERTS

COOKIE TRAY

(Chocolate Chip, Snickerdoodle, Monster + Oatmeal Raisin mixed)

(2 doz) $16 (4 doz) $32 (6 doz) $48 (10 doz) $80

BARS/CAKES

Frosted Sugar Cookie Bars (12-15) $30 (25-30) $60

Fudgy Brownies + Frosting (12-15) $30 (25-30) $60

Cream Cheese Frosted Pumpkin Bars (12-15) $30 (25-30) $60

Chocolate Chip/M&M Bars (12-15) $30 (25-30) $60

Scotcheroo Bars (12-15) $35 (25-30) $70

Cream Cheese Frosted Pumpkin Bars (12-15) $30 (25-30) $60

Frosted Chocolate or White Texas Sheet Cake - (12-15) $30 (25-30) $60

Flourless Chocolate Cake (6-8) $15

MISC DESSERTS

Dessert Crisp (12-15) $35 (25-30) $70

apple, blueberry, cherry, or peach

Oreo Dirt Pudding (12-15) $30 (25-30) $60

Brownie Trifle Bowl (15-20) $40 (35-40) $75

Strawberry Angel Food Trifle Bowl (15-20) $60

Creamy Mocha Frozen Dessert (12-15) $35 (25-30) $70

Caramel + Crispy Rice Ice Cream Dessert (12-15) $35 (25-30) $70

Fruit Pizza (25-30) $70

Cheesecake - 6" (6-8) $16 or 9" (12-16) $35

chocolate peanut butter, raspberry swirl, salted caramel, strawberry swirl

BRAKER'S MARKET PIES

Baked Fruit Cream Pies - $18

Apple, Blueberry, Cherry, Peach, Rhubarb, Strawberry Rhubarb

Cold Pies - $18

Banana Cream, Chocolate, Coconut Cream, Peanut Butter

Seasonal: Fresh Strawberry, Pecan, Pumpkin

BEVERAGES

Cold Bottled Water Case (24) $12

Unsweet Tea – Gallon (serves 8-10) $10

Sweet Tea – Gallon (serves 8-10) $12

Lemonade – Gallon (serves 8-10) $12

Orange Juice – Gallon (serves 8-10) $10

Coffee Air Pot (serves 6) $15

Coffee 2.5 Gallon Dispenser (serves 25-30) $50

Note: Coffee includes cups, creamer cups, and sweetener

DELIVERY FEES

DELIVERY & SET UP OF FOOD LINE ONLY

$250 MINIMUM CATERING ORDER FOR DELIVERY

$4 PER MILE **$20 MINIMUM**

ADDITIONAL OPTIONS

Wires + Fires: 2 oils - $12/set

Table Service: clear plastic plates, plasticware, cups $2/person

Onsite catering: Available at additional hourly rate and subject to availability

CATERING INFO & FEES

- NO SUNDAY CATERING, MONDAY-SATURDAY ONLY
- MINIMUM 5 DAY NOTICE FOR ALL CATERING
- ALL CATERING SERVICES ARE SUBJECT TO SCHEDULE AVAILABILITY
- CATERING SERVICES ARE BUFFET STYLE ONLY
- ALL SERVING SIZES ARE BASED OFF AVERAGE SINGLE PERSON CONSUMPTION
- 1 SERVING UTENSIL PER FOOD ITEM IS INCLUDED WITH YOUR ORDER. LET US KNOW IF YOU NEED MORE THAN 1.
- A MANAGERIAL FEE IS AUTOMATICALLY APPLIED TO ALL ORDERS
- STAFFING REQUIRED FOR PREP, COOKING, PICKUP AND/OR DELIVERY BEFORE 7:30 AM OR AFTER 6 PM (M-F): $65
- SATURDAY SURCHARGE: $65
- ANY RETURNABLE ITEMS BELONGING TO BRAKER'S MARKET MUST BE RETURNED WITHIN 2 BUSINESS DAYS.
- BRAKER'S MARKET RESERVES THE RIGHT TO ADJUST CURRENT PRICES IF NECESSARY.
- BRAKER'S MARKET RESERVES THE RIGHT FOR SUBSTITUTIONS OF EQUAL VALUE IF NECESSARY
- WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE FREE FROM ALLERGENS, INCLUDING DAIRY, EGGS, SOY, TREE NUTS, PEANUTS, WHEAT AND OTHERS. WE USE SHARED EQUIPMENT TO PREPARE, STORE & SERVE.
- WE REQUIRE 25% DOWN PAYMENTS TO RESERVE THE DATE. ANOTHER 50% IS TO BE PAID BEFORE THE EVENT DATE WITH THE FINAL 25% BILLED AFTER THE EVENT.
- ALL CHANGES TO FINAL NUMBERS NEED TO BE COMPLETE 10 DAYS PRIOR TO EVENT.
- CANCELLATION POLICY: IN THE EVENT OF A CANCELLATION WITHIN 72 HOURS OF EVENT TIME, THE CUSTOMER WILL BE RESPONSIBLE FOR THE PAYMENT OF THE TOTAL INVOICE IF FOOD HAS ALL BEEN PURCHASED AND/OR PREPARED.
- PRICES DO NOT INCLUDED TAXES OR GRATUITY.

Book Us!

1183 Cruger Rd, Eureka, IL 61530

309-431-4700

orders@brakersmarket.com

TASTEFUL CATERING

BRAKER'S MARKET

BREAKFAST MAIN ENTREES

Cheesy Scrambled Eggs (15-20) $50 (40-45) $110
Sausage Gravy + 40 Biscuits (20-25) $145
Baked Oatmeal + Syrup (15-20) $55 (35-40) $110
Stuffed Blueberry French Toast + Butter Sauce (25-30) $125
Sausage, Egg & Cheese Breakfast Casserole (25-30) $115
Bacon, Hashbrown, Egg, Cheese Brunch Casserole (25-30) $130
Crustless Sausage Veggie Quiche (25-30) $130
Crustless Sasusage Bacon Quiche (25-30) $130
Breakfast Burritos (min 12) $3/burrito

BREAKFAST SIDES

Breakfast Sausage Links (48 ct) $48
Cheesy Hashbrown Casserole (15-20) $55 (40-45) $120
Frosted Cinnamon Rolls (12 ct) $17
Frosted Raspberry Cinnamon Rolls (12 ct) $20
Caramel Rolls (12 ct) $18
Caramel Pecan Rolls (12 ct) $20
Glazed 9" Coffee Cake (6-8) $9
Jumbo Blueberry Crumb or Pumpkin Chip Muffins (6 ct) $18 (12 ct) $36
Frozen Fruit Slush Cup $3 each
Fresh Fruit Tray (Pt) $28 (Sm) $55 (Md) $82 (Lg) $120

MAIN ENTRÉE

PORK
Off-the-Bone Sliced Ham (15-20) $75 (40-50) $165
Pulled Pork (15-20) $80 (40-50) $175
Smoked Pork Loin (15-20) $85 (40-50) $190
Old-Fashioned Glazed Ham Balls (12ct) $45 (24ct) $90

CHICKEN
Marinated Grilled B/S Chicken Thighs (20 ct) $125
Smoked Pulled Chicken (15-20) $80 (40-50) $175
BBQ Bacon Chicken (20 ct) $125
Swiss Chicken (20 ct) $125
Chicken Alfredo Casserole (15-20) $75 (40-50) $170

BEEF
Smoked Sliced Brisket (15-20) $150 (35-40) $300
Smoked Pulled Brisket (15-20) $100 (40-50) $225
Lasagna (10-12) $50 (20-25) $100 (40-50) $200
BBQ Cheddar Mini Meat Loaves (12 ct) $45 (24 ct) $90
Creamy Beef Stroganoff Casserole (15-20) $80 (40-50) $180
Spaghetti + Meat Sauce (15-20) $90 (40-50) $200

TACO SALAD BAR
Seasoned Ground Beef, Rice, Corn Chips, Black Beans, Corn, Shredded Cheddar, Lettuce, Tomatoes, Onions, Sour Cream, Salsa, Queso, Chipotle Ranch OR Buttermilk Ranch $18.50/person (min 20)
Add Guac - $1.00/person
Side of: Chips and Queso - $4.50/person (20 min)

SOUPS

Half Gallon Soup Bucket + Crackers (6-8 servings) - $35
Baked Potato, Beef & Vegetable, Broccoli Cheese, Cheeseburger, Chicken & Noodle, Chicken & Wild Rice, Chili, Taco, Tomato Basil, White Chicken Chili

Soup Toppings: corn chips, cheese, sour cream (6-8) - $10

HOT SIDE DISHES

POTATOES
Cheesy Hashbrown Casserole (15-20) $55 (40-50) $120
Mashed Potatoes (15-20) $45 (40-50) $100
Loaded Mashed Potato Casserole (15-20) $55 (40-50) $120
Savory Roasted Red Potatoes (15-20) $55 (40-50) $120
Baked Potatoes + Cheesy Sour Cream Bacon Topping $3.50 each (min 12)
Praline Sweet Potato Bake (Oct-Dec) (15-20) $55 (40-50) $120

NOODLES, RICE & DRESSING
Creamy Homemade Mac & Cheese (15-20) $55 (40-50) $120
Herbed Baked Rice + Mushrooms (15-20) $55 (40-50) $120
Savory Holiday Stuffing (Oct-Dec) (15-20) $55 (40-50) $120

VEGETABLES
Green Beans + Caramelized Bacon + Onions (15-20) $55 (40-50) $120
Brown Butter Garlic Green Beans (15-20) $55 (40-50) $120
Roasted Vegetable Medley (15-20) $58 (40-50) $125
Cheesy Carrots (15-20) $58 (40-50) $125
Bacon + Dill Carrots (15-20) $55 (40-50) $120
Hickory Smoked Baked Beans (15-20) $58 (40-50) $125

BREADS & BUNS

Sliced Slider Buns (24ct) $10
Fresh Baked Dinner Rolls (20ct) $20
Includes your choice of Honey Butter, Herb Butter, or Jam
Glazed Poppy Seed Loaf (serves 8) $10
Orange Loaf (serves 8) $10
Amish Cinnamon Bread (serves 10-12) $12
Banana Nut Loaf (serves 8-10) $10
Pumpkin Bread + Caramel Glaze (serves 10-12) $12
Frosted Cinnamon Rolls (12 ct) $17
Frosted Raspberry Cinnamon Rolls (12 ct) $20
Caramel Rolls (12 ct) $18
Caramel Pecan Rolls (12 ct) $20

SALADS

Serving Sizes:
Petite (10-12) Small (20-25) Medium (35-40) Large (50-60)

LETTUCE SALADS
House Salad $26/$50/$80/$120
Italian Salad $26/$50/$80/$120
Strawberry Pecan Salad $28/$55/$85/$130
Festive Salad $28/$55/$85/$130

VEGETABLE SALADS
Creamy Coleslaw $20/$40/$60/$90
Grandma's Mustard Potato Salad $20/$40/$60/$90
Macaroni Salad $20/$40/$60/$90
Broccoli Supergreen Salad $25/$45/$70/$100
Garden Pasta Salad $25/$45/$70/$100

FRUIT SALADS
Orange, Strawberry OR Raspberry Tapicoa Salad $25/$45/$70/$100
Snicker-Apple Salad $26/$50/$80/$120
Yogurt Grape Salad $26/$50/$80/$120
Fresh Fruit Salad Bowl $28/$55/$85/$130
Honey-Lime Fresh Fruit Salad $30/$60/$90/$140
Cran-Apple Salad $25/$45/$70/$100

APPETIZERS

Bacon Wrapped Smokies - 90 ct (25-30) $100
Savory BBQ Appetizer Meatballs - 64 ct (25-30) $100
Shrimp Cocktail Platter (20-25) $110
Hot Pizza Dip + Tortilla Chips (15-20) $75
Cheddar Bruschetta (4 dz min) $1.20/slice
Cheeseball (Beef & Cheddar or Holiday) + Cracker Tray (15-20) $50
Chocolate Chip Cheeseball + Honey Graham Sticks Tray (15-20) $50
Red Pepper Cream Cheese Dip + Crackers (15-20) $45
Energy Bite Tray - 35 ct (15-20) $36
Charcuterie Tray (15-20) $75

CATERING TRAYS

SLIDER TRAYS
Serving Sizes + Pricing:
Small (12 ct) $40 Medium (24 ct) $80 Large (36 ct) $120

Roast Beef + Cheddar
Turkey + Swiss
Ham + Marble
Orders include mayo + mustard packets + lettuce

Hot Ham & Cheese Sliders (12 ct) $36 (24 ct) $72
Hot Italian Sliders (12 ct) $36 (24 ct) $72
Hot Turkey + Cranberry Sliders (12 ct) $36 (24 ct) $72 *seasonal

DELI TRAYS
Petite (10-12) Small (20-25) Med (35-40) Large (50-60)

Meat + Cheese Tray $38/$63/$88/$150
Cheese Tray $25/$50/$75/$110
Cracker Tray $12/$20/$28/$44

FRUIT & VEGETABLE TRAYS
Serving Sizes:
Petite (10-12) Small (20-25) Medium (35-40) Large (50-60)

Veggie Tray + Homemade Dip $30/$60/$95/$135
Fresh Fruit Tray $25/$50/$80/$120
Fruit Dip $6/$10/$18/$25

*Custom full size sandwich trays available. Pricing varies per order specifications

BOX LUNCHES

Minimum 10
Cold Water Bottle - $1 extra
Gluten Free Sandwich Bread - $2.00 extra

Cold Sandwich Box Lunch - $12
Italian, Ham + Marble, Turkey + Swiss,
Beef + Cheddar, or Chicken Salad Croissant
-all come with lettuce-
Includes Chips, 2 Cookies, Mayo & Mustard (if needed), Napkin

Hot Sandwich Lunch - $14
Chicken Ciabatta, Pizza Griller, Reuben,
Turkey Bacon Avocado, or Italian Sub
Includes Chips, 2 Cookies, Napkin