

GreenValley
Marketplace

Holiday Food & Gift Guide

Sit back and relax, we have it covered!



READY TO HEAT & SERVE

Complete Holiday Meals

Subject to availability



Place your
orders in the
Deli department!

Traditional Ham Meal

serves 6-8

5 lb chef carved boneless ham
2 lb scalloped potatoes
2 lb whipped sweet potatoes
2 lb holiday herb stuffing
2 lb green bean casserole
Dozen fresh baked dinner rolls



Homestyle Pot Pie Meal

serves 3-4

9" loaded turkey or chicken pot pie
2 lb whipped potatoes
1½ lb roasted sweet potatoes
1½ lb holiday herb stuffing
6 fresh baked dinner rolls



Classic Sliced Ham Dinner

serves 4-6

3 lb chef carved boneless ham
2 lb scalloped potatoes
1½ lb maple glazed baby carrots
2 lb holiday herb stuffing
6 fresh baked dinner rolls

Traditional Turkey Meal

serves 6-8

10 lb fully cooked turkey
3 lb whipped potatoes
2 lb whipped sweet potatoes
2 lb holiday herb stuffing
2 lb green bean casserole
2 lb homestyle turkey gravy
1 lb cranberry orange walnut relish
Dozen fresh baked dinner rolls

Turkey Breast Dinner

serves 4-6

5 lb fully cooked turkey breast
2 lb whipped potatoes
2 lb holiday herb stuffing
2 lb green bean casserole
1 lb homestyle turkey gravy
6 fresh baked dinner rolls

Ultimate Holiday Feast

serves 10-12

10 lb fully cooked turkey
3 lb chef carved boneless ham
4 lb whipped potatoes
3 lb roasted sweet potatoes
3 lb holiday herb stuffing
3 lb green bean casserole
2 lb maple glazed baby carrots
2 lb homestyle turkey gravy
2 Dozen fresh baked dinner rolls



Complete meals available in the deli department.

Ready to Heat & Serve

Fully Cooked A' La Carte Entrees & Sides
Save time in the kitchen and customize your meal!
Place your orders in the deli department.

ENTREES

Jumbo Lump Crab Cakes

Perfectly seasoned with Old Bay!

Meat Lasagna

serves up to 9

Layers & layers of seasoned tomato sauce, cheese blend, beef, and lasagna noodles

Chicken Parmesan

serves up to 10

Classic breaded chicken breast with seasoned tomato sauce, provolone & Parmesan cheese

Homestyle Meatballs

serves 15-20

Large meatballs served in seasoned tomato sauce and topped with Parmesan cheese

Stuffed Turkey Rolls

serves up to 10

Sliced turkey breast stuffed with herb stuffing and topped with homestyle turkey gravy



Cocktail Meatballs

serves 15-20

Tossed with sweet & sour, sweet chili, or BBQ sauce, also available in turkey meatballs

Store Roasted Beef

serves up to 12

Available rare, medium, or well done, served cold to make the perfect sandwich. Includes store made horsey sauce, sliced raw onion and 2 dozen slider rolls

Fried Sliced Turkey Breast

serves up to 12

Store fried turkey breast is best served cold to make the perfect sandwich. Includes BBQ sauce and 2 dozen slider rolls



Heating Instructions:
Available at the Deli.

SIDES

Traditional Whipped Potatoes

A holiday favorite!

Yukon Gold Mashed Potatoes

Fresh Yukon gold potatoes, cream & butter

Whipped Sweet Potatoes

Whipped with cream, butter, and brown sugar (pecans optional)

Traditional Holiday Herb Stuffing

Hearty holiday stuffing with savory spices, onion, and celery

Roasted Butternut Squash

A festive side dish with cinnamon and topped with roasted pecans and dried cranberries

Creamed Spinach

Spinach blended with heavy cream, onion, and butter

Cranberry Orange Walnut Relish

Tart and sweet relish of cranberries, roasted walnuts and fresh oranges

Roasted Sweet Potatoes

Roasted with a touch of brown sugar



Corn Souffle

Sweet and buttery corn souffle baked to perfection

Roasted Vegetable Medley

Assorted fresh vegetables lightly seasoned and roasted

Green Bean Casserole

Traditional side with mushrooms and crispy fried onions

Maple Glazed Baby Carrots

Sweet baby carrots cooked in a buttery flavored maple syrup

White Cheddar Scalloped Potatoes

Potatoes in a rich creamy white cheddar sauce

Twice Baked Cheese Potatoes

Baked Potato filled with a blend of sour cream, cheddar cheese and a touch of butter, mozzarella, and Monterey jack cheese

Homestyle Turkey Gravy

A holiday essential!



Ask our deli department about GV catering.



48 hours notice kindly appreciated on all orders.

Center of the Plate



Certified Angus Beef and USDA prime meats make for happy guests!



Add a zest of flavor to your perfect holiday meal with Green Valley's custom butter blends!



Spiral Ham

Ham Carving Tips:

Place ham flat side down and cut along the bone, top to bottom. repeat around the bone.



Turkey

Coconut Shrimp Tray

You'll love Green Valley's Coconut Shrimp recipe! Available in any count. Served with sweet chili sauce.

Jumbo Lump & Lump Crab Cakes prepared fresh daily in the seafood department.

Cooked Cocktail Shrimp Tray 2 pound tray or 4 pound tray Extra large cooked cocktail shrimp served with cocktail sauce for dipping.



Signature Crab Ball Tray

24 count, 36 count, 48 count Our signature store made crab balls served with crackers and mustard for dipping.

Snow crab clusters make a great appetizer!

Turkey Carving Tips:

Let the turkey rest for 30 minutes (at least). Resting helps the meat reabsorb the juices. Set up your carving station. Separate the leg and thigh from one side. Separate the drumstick from the thigh bone. Remove the breast and wing from the same side. Repeat with the other side. Slice up the breast and thigh pieces.



Green Valley offers a large assortment of plant based center of the plate alternates including Beyond Meat, Impossible Meat and Tofurkey.

No Meat? No Problem.



A favorite at the table, beef tenderloin is easy to cook and sure to impress!



Beef Tenderloin

Rib Roast

A go-to holiday centerpiece, the standing rib roast is loosened from the bones and tied back on to ensure even roasting and easy carving.



In-Store Butchers are ready to make your gathering perfect. Want a custom cut? Just ask!



We make life easier with store made, ready to go freshness.



Friends-giving

Great Friends and Great Food make the perfect party! Whether you're attending or hosting a Friends-giving gathering, a potluck is the easiest option! It's a great way to try new foods and keep it fun! Here are a few of our favorites:



Tip: Remember to ask your friends to bring food containers for leftovers to take with them!

STARTERS

- Charcuterie trays and Cheese boards make the perfect beginning to your meal.
- Dips such as Crab or Spinach Artichoke are perfect with your favorite dipping chips.
- Coconut Shrimp, Crab Balls or Sushi are just the right bite for a festive gathering.

MAINS

- Homestyle Chicken Pot Pie loaded with seasoned vegetables in a flaky crust for a nice hearty meal.
- Baked Cheese Stuffed Shells, Manicotti, or Eggplant Rollatini in seasoned tomato sauce will most definitely be a crowd pleaser.
- Shrimp Scampi or Shrimp Alfredo served with pasta will delight your guests.
- Homestyle Pot Roast loaded with seasoned tender beef, carrots, onions, and potatoes.

SWEET TREATS

Try assorted mini bite size desserts to finish off your meal. Choose from black bottoms, cake balls, mini cannoli, cheesecake or brownie bites, something to satisfy everyone!



Let Us Do the Prep!

Want to incorporate more healthy vegetables and options into your holiday meal but don't want to spend all that time dicing and slicing? Look to our Fresh Cut Veggie products to take the stress out of holiday meal prep!



use our Butternut Squash Pre-cut cubes



Recipe

CROCKPOT BUTTERNUT SQUASH SOUP

Ingredients

- 6 cups butternut squash, peeled and cubed
- 1 large apple, peeled and cubed
- 1 large pear, peeled and cubed
- 3 large carrots, chopped
- 1 medium leek, sliced
- 1 teaspoon cinnamon
- ½ teaspoon allspice
- 1 Tablespoon curry powder
- Sea salt and black pepper, to taste
- 2 cups chicken stock, preferably organic
- ½ cup heavy cream
- 4 oz toasted pumpkin seeds
- 3 Tablespoons fresh parsley, finely chopped

Instruction

1. Add butternut squash, apple, pear, carrots and leeks to a 6-quart or larger slow cooker crock. Sprinkle the curry powder, cinnamon, and allspice on top and season with salt and pepper, to taste.
2. Pour the chicken broth over the vegetables and stir to combine. Cover and cook on high for 3 hours or low for 6 hours.
3. When cook time is complete, remove the lid and cool slightly before pureeing with an immersion blender. (if you don't have an immersion blender, carefully transfer the vegetables in batches to a blender or food processor to process until smooth).
4. Temper the heavy cream by adding one or two spoonfuls of the hot vegetable puree to it before adding to the slow cooker crock. Blend with the immersion blender again until the cream is thoroughly incorporated onto the soup and the vegetables are completely smooth. (if using a blender or food processor, temper the cream and add it while processing the vegetables).



Fall Favorites

The perfect holiday gift for any occasion, let one of our team members design the perfect Fresh Fruit Basket!. Organic Options also available!



Visit www.greenvalleymarketplace.com for all your favorites.

Let us do the Baking!

Lauer's LUSCIOUS BAKERY



Featuring Lauer's
Scratch Baked
Favorites!

Hand-Cut Sugar Cookies

Thin, crisp and slightly sweet
sugar cookies, perfect for the
holidays as well as gift giving!

Black Bottoms

Moist, chocolate
cake filled with smooth
cream cheese and
chocolate chips!

Artisan Breads & Rolls

Flavors that are sure to be
heart warming, fresh and
completely delicious!

Smearcase Cheesecake

A soft cakey crust topped
with a gooey cream cheese
custard filling!

Scratch Baked Pies

Flaky, full of flavor, and crafted
with only the finest ingredients!

Scratch Baked



Cake Rolls

Enjoy seasonal
favorites of cake
rolls filled with
sweet icing!

Cake Balls

Unique flavor combinations,
hand dipped in decadent
chocolate to finish them off!

Holiday Dessert Cakes

We offer an array of store designed
scrumptious cakes, available in
various sizes. The perfect complement
to your holiday table!

Dessert Bars

A surefire hit at the
party, available in a
wide variety, topped
with delicious icing!

Scratch Baked Pastries

Fresh baked daily using only
the finest quality ingredients
and our original old fashioned
recipes!



Sweet treats for every season is our specialty!

Game On!

Invite your friends for a party! Game day packages are available and ready to go for a stress-free party, place your order at the deli.

FIELD GOAL PACKAGE

serves up to 8

- Twin pack Crab Pretzel topped with lump crab dip
- 20 count party wings, in your choice of sauce, served with celery sticks and blue cheese or ranch dressing
- 12 assorted Pit beef and fried turkey sliders, served with onion, BBQ and horsey sauce
- Taco dip with tortilla chips

TOUCHDOWN PACKAGE

serves up to 12

- Jumbo Crab Pretzel topped with lump crab dip
- 24-piece Fried Chicken, original or spicy
- 2 lb Cocktail meatballs in sweet n sour, sweet chili, or BBQ sauce
- 1½ lb Buffalo chicken dip or spinach dip with pita chips
- 20 assorted Pit beef and fried turkey sliders, served with onion, BBQ and horsey sauce

Pretzel Bites with Dip



Seasoned & Steamed Shrimp



Famous Fried Chicken

MVP PACKAGE

serves up to 15

- 50 count Pretzel Bites served with Crab Dip or Beer Cheese
- 50 count party wings, in your choice of sauce, served with celery sticks & blue cheese or ranch dressing
- 12 count sliced Italian Cold Cut
- 12 assorted Pit beef and fried turkey sliders, served with onion, BBQ and horsey sauce
- 2lb Seasoned and Steamed Shrimp with cocktail sauce
- 1½ lb Buffalo chicken dip or spinach dip with pita chips



Jumbo Crab Pretzel



Famous Wings



Famous Pit Beef

Casual Entertaining

Planning a party? Let us do the work!

Fully prepared meals are ready to go! Place your order at the deli.

PASTA NIGHT

serves up to 8 - includes:

Appetizer: 1½ lb Spinach Artichoke Dip w/pita chips

Entree: Choose 1

Grilled Chicken Breast with penne alfredo or Chicken Parmesan with spaghetti in seasoned tomato sauce

Accompaniments: Caesar Salad, Vegetable Medley and Crusty Italian Bread

Dessert: Mini Cannoli



SEAFOOD NIGHT

serves up to 8 - includes:

Appetizer: 1½ lb Crab Dip w/sliced baguette

Entree: Choose 1

Shrimp scampi or Shrimp alfredo with pasta

Accompaniments: Garden Salad, Vegetable Medley and French Bread

Dessert: Cheesecake Bites

BBQ NIGHT

serves up to 8 - includes:

Entree:

2 Racks BBQ St. Louis Style Ribs
2 lb Pulled Pork

Accompaniments: 2 lb Coleslaw,
2lb Redskin potato salad,
2 lb Homestyle Baked beans and
1 dozen King's Hawaiian Rolls

Dessert: 2 dozen fresh baked
Chocolate chip cookies

BRUNCH

serves up to 8 - includes:

- 8 assorted bagels served with cream cheese
- 2 fresh baked Quiches, choose from seafood, loaded vegetable, Lorraine, or spinach with bacon
- Fresh fruit bowl served with vanilla yogurt and granola
- Dozen assorted mini muffins
- 2½ lb baked scalloped potatoes



GV Favorite Sliders

EASY ENTERTAINING

serves up to 8 - includes:

- Small Charcuterie with cheese, salami, olives, and nuts
- 16 assorted Pit beef and fried turkey sliders, served with onions, BBQ and horsey sauce
- 1½ lb spinach dip with pita chips
- 2 lb Shrimp cocktail with sauce
- 8 count Brownie tray

SIMPLY APPETIZERS

serves up to 8 - includes:

- 24 Coconut shrimp
- 30 Pretzel Bites with Crab Dip
- 18 BBQ Rib sections
- 16 Assorted Italian and Turkey pinwheels
- 1¾ lb Cheese, pepperoni, and olive tray
- Small hummus and veggie tray with pita chips



Local Favorites



Smith Island Cakes

A MD tradition and the perfect dessert for your ideal holiday meal!



Jeppi Nuts

The perfect snacking addition to your holiday gathering.



Zeke's

Small batch roasted for a wonderful start to the day or a smooth ending after dinner.



Fisher's Popcorn

An Ocean City classic available year-round without a drive to the beach!



Mouth Party Caramels

Caramel Magic made with 5 simple and clean ingredients. Perfect for a treat or as a wonderful gift.



Wockenfuss Chocolates

Making the finest quality candy in MD since 1915!

WE ♥ MD
LOCAL



LOOK FOR
THE CRAB!

Hundreds of quality products at affordable prices! We guarantee them with 100% money back guarantee!

Essential
EVERYDAY®



Recipe

THUMB-PRINT COOKIES WITH BONNE MAMAN PRESERVES

Ingredients

- 1 ¾ c. Essential Everyday all-purpose flour
- ½ tsp. baking powder
- ½ tsp. fine salt
- ¾ c. (1 ½ sticks) Essential Everyday unsalted butter, softened
- 2/3 c. Essential Everyday sugar, plus a little extra for rolling
- 1 lg. egg
- 1 tsp. vanilla extract
- 1/3 c. Bonne Maman preserves or jelly

Makes: 2-2½ dz. cookies

Prep Time: 10-15 minutes

Bake Time: 15 minutes

Total Time: 25-30 minutes

Instructions

1. Preheat oven to 350° F and line two baking sheets with parchment paper or silicone mats.
2. Whisk the flour, baking powder and salt together in a bowl.
3. In another bowl, whip the butter and the sugar with mixer until fluffy, about 5 minutes. Beat in the egg and vanilla until just combined. Slowly beat in the dry ingredients half at a time, mixing just until incorporated.
4. Scoop the dough into 1-inch balls and roll in sugar. Place about 2-inches apart on baking sheets. Press a thumbprint into the center of each ball, about 1/2-inch deep. Fill each indentation with Bonne Maman Preserves, flavor(s) of your choice.
5. Bake cookies about 15 minutes, or until edges are golden brown. Cool cookies on the baking sheets before serving. You can store these delicious little treats in a tightly sealed container for up to 5 days.



We have an enormous selection of coffee, including these 3 MD Local Favorites. Any of which are perfect for an after dinner treat!



Coffee Time



Cocktail Time!

Holiday Punch

- 2 Cups Cranberry Juice
- 2 Cups Orange Juice
- 1 Cup Everclear or Vodka
- 750 ml Sparkling Apple Cider
- 2 Liters Ginger Ale

just remove Everclear or Vodka for a delicious, all ages treat!



Green Valley's MD Gift Box
perfect for the MD lover in your life!



Give the gift of MD! Easy to Ship or Wrap!

We love local and it shows with hundreds of items from Maryland!





**EAT RIGHT
LIVE WELL**

Healthy Baking & Snacking

**Organic | Gluten Free | Natural
Non-GMO | Dairy-Free | Vegan | Vegetarian**



Whether shopping for a particular dietary concern or just overall healthier eating, Green Valley has you covered with thousand of options!



**wild
HARVEST®**

Wild Harvest is Green Valley's private brand line of quality good for you products at amazing prices! Over 600 products free from over 140 undesirable ingredients.

Holiday Breakfast



EGGS BENEDICT

Ingredients

8 slices bacon (or choose your favorite meat or meatless alternative)
4 large Vital Proteins Pasture Raised eggs
2 teaspoons white or rice vinegar
2 Food For Life English muffins
Butter
2 tablespoons chopped parsley, for garnish
Hollandaise Sauce

Instructions

1. Cook your bacon or protein.
2. While the bacon is cooking, bring a large saucepan two-thirds-filled with water to a boil, then add the vinegar. Bring the water to a boil again, then lower the heat to a bare simmer.
3. Poach eggs in simmering water.
4. Toast the English Muffins.

Assembly: Butter one side of an English muffin. Top with bacon, then eggs. Pour Hollandaise over and sprinkle with parsley.



Eggs Benedict



Raise the Bar with Pacha: Every purchase supports radically transparent and ethical sourcing, clean water initiatives, hygiene education and small business opportunities worldwide. Together, we can Raise the Bar.

Essential Oils & CBD Products available.
Great for yourself or the perfect holiday gift!



Give the give of HEALTH to your friends & family with our huge selection of holistic products & available Gift Boxes!

Have questions on any wellness products?

Contact Judy, at natural@greenvalleymarketplace.com

Wellness Manager | Holistic Nutrition | RYT Yoga Instructor | Essential Oil Coach



GreenValley
To Go

Make Life Easier

SHOP ONLINE

PICK UP OR DELIVERY 

GV is now on the Go! Hire our food truck for your next event!

GreenValley
Marketplace

www.greenvalleymarketplace.com

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