

SICKLES MARKET™

CATERING MENU

SICKLES
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MARKET™
SHARING QUALITY SINCE 1908

1 Harrison Avenue Little Silver, NJ 07739
Open Monday through Sunday 9am-6pm
sicklesmarket.com | 732.741.9563

2 CATERING MENU

PARTY PLATTERS & BASKETS

Our platters & baskets are perfect for weekly office meetings, casual gatherings and cocktail parties!
Each item serves 10 - 12 unless otherwise noted

BREAKFAST BASKET

\$29.99

6 cheddar & chive biscuits, 6 scones, 6 mini croissants, and 6 mini muffins garnished with fresh strawberries

BREAKFAST PLATTER

\$39.99

12 bagels, 4 muffins, 4 croissants and 2 (8 oz) containers of whipped cream cheese

BAGEL & SALMON PLATTER

\$59.99

12 assorted bagels with brine cured Catsmo smoked salmon (16 oz). Served with 1 (8 oz) container of cream cheese

ANTIPASTO

Small \$39.99 (serves 10-12)

Large \$69.99 (serves 18-20)

Genoa salami, pepperoni, sopressata, aged provolone, ciligene, Kalamata olives, pepper shooters, artichokes & Peppadews™

BRUSCHETTA BASKET

\$34.99

Chopped tomatoes seasoned with basil, garlic & olive oil. Served with parmesan crostini

CRUDITÉ BASKET

Small \$32.99 (serves 10-12)

Large \$42.99 (serves 15-18)

Sliced red & yellow peppers, celery, carrots, cucumbers, grape tomatoes, zucchini, yellow squash, asparagus, and broccoli. Choice of ranch dressing or hummus

MEXICAN BASKET

\$39.99

Guacamole, salsa cruda, corn and black bean salsa, & black bean salsa. Served with tortilla chips

MEDITERRANEAN BASKET

\$39.99

Hummus, tzatziki, feta cheese, tabbouleh & pitted Kalamata olives. Served with house-made pita chips

GOURMET CHEESE PLATTER

Small \$59.99 (serves 10-12)

Large \$119.99 (serves 20-25)

Hand cut wedges of our finest cheeses, garnished with fresh & dried fruit

CLASSIC CHEESE PLATTER

Small \$39.99 (serves 12-15)

Large \$74.99 (serves 20-25)

A selection of hard cheeses cut into cubes, garnished with fresh fruit

DELUXE SANDWICH PLATTER

5 Sandwich Platter \$49.99

10 Sandwich Platter \$69.99

Mix & match any Sickles sandwich and/or wrap. Each sandwich can be cut into 2 pieces

DELUXE COLD CUT PLATTER

\$84.99

1 1/2 lbs each of roast beef, turkey and ham with 3/4 lb each of Swiss, provolone & American cheese. Served with 24 Kaiser rolls

3 FT. ROUND SUB

\$79.99 (serves 15-18) • 48 hour pre-order

Choice of Italian, turkey or roast beef. Served with your choice of classic potato salad, macaroni salad or coleslaw

TEA SANDWICH PLATTER

\$39.99

Each platter contains 10 sandwiches of your choice, cut into quarters:
tuna salad, chicken salad & arugula, egg salad, ham & mustard, cucumber & cream cheese or Catsmo smoked salmon, scallions & cream cheese (+\$3/salmon sandwich)

BURGER TOPPINGS PLATTER

\$24.99

Iceberg lettuce, sliced tomatoes & onions, sliced yellow American cheese, and house-made pickles

JUMBO SHRIMP COCKTAIL

Small \$59.99 (20-25 pcs)

Large \$99.99 (40-45 pcs)

Served with house-made cocktail sauce

3 CATERING MENU

PARTY PLATTERS & BASKETS

Small serves 6 • Large serves 12

CAPRESE PLATTER

\$34.99 • Serves 10-12 (SEASONAL)

Fresh sliced tomatoes, house-made mozzarella & basil. Served with house-made pesto

SMOKED SALMON PLATTER

Small \$25.99 • Large \$49.99

Brine-cured Catsmo salmon, crème fraiche, caramelized onion-apple preserves & non pareil capers. Garnished with pink peppercorns, fennel fronds & lemon

CHARCUTERIE PLATTER

Small \$29.99 • Large \$54.99

Hand sliced hot soppressata, Norcino salami & rolled prosciutto Americano. Served with a smoky ginger compote & garnished with quicos

TAPAS PLATTER

Small \$24.99 • Large \$44.99

Prosciutto-wrapped crostini, chèvre medallions with fennel-blood orange tapenade and olive & chorizo skewers. Garnished with arugula & almonds

STARTERS

Reheating required

MINI CRAB CAKES

\$79.99 (40 pcs)

Lump and claw crab meat mixed with heavy cream, onion, red pepper, carrots, celery & Old Bay seasoning. Served with a chipotle lime aioli

POTATO SKINS

\$6.99 lb (6-8 pcs)

Bacon bits, cheddar cheese & green onions

PIGS IN A BLANKET

\$18.99 lb (15-20 pcs)

Mini Sabrett hot dogs wrapped in puffed pastry

STUFFED MUSHROOMS

Asiago \$39.99 (40 pcs)

Crab meat \$49.99 (40 pcs)

Stuffed with lump & claw crab meat, heavy cream, onion, red pepper, carrots, celery & Old Bay seasoning. Topped with bread crumbs & baked or

Stuffed with Asiago cheese, sausage, garlic & parsley. Sprinkled with parmesan

TRUFFLE MAC & CHEESE BITES

\$8.99 lb (10-14 pcs)

Pasta, truffle salt, truffle oil, cheddar, mozzarella, parmesan & cream cheeses, lightly breaded & fried

PORK WINGS

\$39.99 (14 pcs)

Pork wings tossed in our hot honey sauce

CHICKEN TENDERS

\$36.99

Classic with honey mustard (40 pcs)
Sesame or Pecan with plum sauce (60 pcs)

BUFFALO CHICKEN TENDERS

\$39.99 (50 pcs)

Spicy, boneless chicken tenders served with blue cheese dip

BUTTERMILK CHICKEN BITES

\$36.99 (50 pcs)

Bite sized chicken is coated in a creamy buttermilk batter & fried until crispy. Served with honey piri piri hot sauce

HOT HONEY CHICKEN TENDERS

\$36.99 (40 pcs)

The best of both worlds! Chicken tenders tossed in a sweet honey sauce with a touch of heat

WING DINGZ™

\$38.99 (40 pcs)

A party must-have! Breaded chicken wings and drumsticks are deep fried for a crispy, juicy finish

4 CATERING MENU

STARTERS

Reheating required

ARANCINI

\$9.99 lb (8-10 pcs) • \$34.99 (40 pcs)

Risotto balls stuffed with mozzarella & parmesan cheeses. Served with marinara sauce

MINI BLACK BEAN FRITTERS

\$32.99 (50 pcs) • 48 hour pre-order

Pan-fried fritters made with black beans, red onions, red peppers, zucchini & yellow squash finished with cilantro & spices. Served with guacamole

PIMENTO FRITTERS

\$29.99 (40 pcs) • 48 hour pre-order

Deep fried panko breaded fritters filled with house-made pimento cheese

POTATO PANCAKES

\$1.79 ea • 48 hour pre-order

Grated potatoes and onions are combined together and deep fried to make classic potato pancakes. Pair with our house-made applesauce

MINI POTATO PANCAKES

\$0.89 ea • 48 hour pre-order

7 LAYER DIP

\$39.99 • 48 hour pre-order

Our famous dip is filled with pulled pork, pimento cheese, guacamole, kidney beans, sour cream, tomato & corn salsas, black olives, romaine lettuce & cilantro. Served with chips

SALADS

Each salad serves 10 - 12. All salads are served in a 1/2 pan with dressing on the side

ARUGULA & PEAR

\$34.99

Arugula, pear slices, pecans & crumbled blue cheese, served with a balsamic dressing

AVOCADO & STRAWBERRY

\$34.99

Torn romaine lettuce, baby arugula, sliced avocados, fresh strawberries & shaved parmesan. Served with a zesty lime vinaigrette

BEET & GOAT CHEESE

\$36.99

Roasted beets, mesclun, fresh goat cheese, sliced oranges, caramelized walnuts & lemon dressing

GRILLED SALMON & ASPARAGUS

\$49.99

A mix of baby arugula and spinach tossed with grilled salmon, roasted asparagus and dill, served with lemon dressing

GARDEN

\$26.99

Torn romaine lettuce, grape tomatoes, carrots, cucumbers, chickpeas & mozzarella. Served with balsamic dressing

GREEK

\$34.99

Mesclun and iceberg lettuces, grape tomatoes, chickpeas, cucumbers, Kalamata olives and feta with a lemon dressing. Served with hummus & pita

KALE CAESAR WITH SHRIMP

\$39.99

Kale & grilled shrimp are tossed with grape tomatoes, toasted farro, parmesan & Caesar dressing. Ask about our classic Caesar salad, too!

ROASTED ASPARAGUS

\$36.99

Roasted asparagus tossed with spinach, frisée, pomegranate seeds and shaved parmesan. Served with a lemon thyme vinaigrette

SPRING

\$34.99

A mix of mesclun, frisée and iceberg lettuces tossed with dried cherries, red onions, strawberries & sunflower seeds. Finished with crumbled blue cheese & balsamic dressing

SALADS & SIDES BY THE POUND

EGG SALAD

\$6.99 lb

Hard boiled eggs, Hellmann's® mayonnaise, dill, scallions & lemon juice

CHICKEN SALAD

\$8.99 lb

White meat chicken, celery, onions & Hellmann's® mayonnaise

TUNA SALAD

\$10.99 lb

Solid white albacore tuna, onions, celery, Hellmann's® mayonnaise, salt & pepper

TURKEY SALAD

\$10.99 lb

White meat turkey tossed with dried cranberries, pecans, celery, scallions & Honeycrisp apples

MACARONI SALAD

\$4.99 lb

Macaroni mixed with Hellmann's® mayonnaise, celery, red onion & red, yellow & green peppers

COLESLAW

\$4.99 lb

Shredded cabbage, red onion & carrots tossed with apple cider vinegar and Hellmann's® mayonnaise

CLASSIC POTATO SALAD

\$4.99 lb

Russet potatoes, Spanish onion and celery tossed with Hellmann's® mayonnaise

TOMATO SALSA

\$5.99 lb

Chopped tomatoes, onions & peppers finished with lime and jalapeño peppers

BLACK BEAN SALSA

\$5.99 lb

Black beans, peppers, onions & cucumbers tossed with a red wine vinaigrette

CORN & BLACK BEAN SALSA

\$6.99 lb

Roasted corn tossed with black beans, onions, red, yellow & chipotle peppers

LOBSTER SALAD

MP • 48 hour pre-order

Lobster, celery, Hellmann's® mayonnaise, lemon zest, salt & pepper

SHRIMP SALAD

\$16.99 lb

Baby shrimp, Hellmann's® mayonnaise, dill, tomato, scallions & lemon juice

THAI NOODLES WITH SHRIMP

\$7.99 lb

Rice noodles, baby shrimp, onions, peppers, cilantro & celery in an Asian dressing

BRUSCHETTA

\$5.99 lb

Freshly diced tomatoes, onions, garlic & peppers finished with a touch of vinegar

BOWTIE PASTA SALADS

\$6.99 lb

Bowtie pasta with feta cheese, black olives, spinach & red onions tossed in an Italian vinaigrette

or

Bowtie pasta with broccoli florets, Parmesan cheese, garlic & olive oil

FARRO & ARUGULA

\$6.99 lb

Farro, baby arugula, grape tomatoes & red onions dressed in a red wine vinaigrette

BRUSSELS SPROUTS & BACON

\$9.99 lb (SEASONAL)

Roasted Brussels sprouts, diced bacon, thyme & olive oil

SALADS & SIDES BY THE POUND

ENERGY SLAW

\$9.99 lb

Kale, shredded red & green cabbage, carrots, scallions & sesame seeds tossed in a miso soy vinaigrette

KALE POWER SALAD

\$9.99 lb

Kale, pumpkin seeds, dried cranberries & broccoli in a honey mustard vinaigrette

WHEAT BERRY & KALE SALAD

\$6.99 lb

Wheat berries, kale, chickpeas, diced red onion & shredded carrots tossed with a honey mustard vinaigrette

ROASTED MUSHROOMS & SPINACH

\$9.99 lb

Portobello, shiitake & white mushrooms tossed with spinach, garlic & olive oil

CURRY CHICKEN SALAD

\$8.99 lb

Grilled chicken, tossed with curry powder, Major Grey's Chutney, currants, celery & cashews

FARRO & WILD MUSHROOMS

\$9.99 lb

Roasted farro tossed with wild mushrooms, kale & pecorino and finished with olive oil & lemon zest

ORZO & DRIED CRANBERRIES

\$5.99 lb

Orzo accented with dried cranberries and pumpkin seeds sprinkled with salt & pepper

ORZO & FETA CHEESE

\$5.99 lb

Orzo tossed with Kalamata olives, feta cheese, parsley, cilantro, dill, olive oil & lemon zest

QUINOA & BEANS

\$8.99 lb

Quinoa tossed with cannellini beans, black beans & shallots. Finished with lemon & lime juice

CITRUS BASIL QUINOA

\$8.99 lb

Quinoa tossed with peppers & cucumbers in a citrus basil vinaigrette

SEASONAL SALADS & SIDES

FRESH CORN & CRAB SALAD

\$14.99 lb

Fresh Jersey corn & lump crab meat seasoned with fresh citrus juices, scallions, red pepper & spices

CUCUMBER SALAD

\$6.99 lb

Crisp cucumbers and peppers marinated with oil and vinegar & seasoned with fresh dill

WHITE BEANS & ARUGULA

\$7.99 lb

Baby arugula and white kidney beans tossed with Sicilian olives & red onions drizzled with a citrus vinaigrette

RED POTATO & EGG SALAD

\$4.99 lb

Red potatoes, hard boiled eggs, chives & Spanish onion tossed with Hellmann's® mayonnaise

GERMAN POTATO SALAD

\$4.99 lb

Yukon gold potatoes, Spanish onions, scallions, olive oil, salt & pepper tossed with olive oil & apple cider vinegar

SMASHED POTATO SALAD

\$4.99 lb

Yukon Gold potatoes, onions, celery, yellow peppers tossed with Hellmann's® mayonnaise

SEASONAL SALADS & SIDES

CLASSIC BAKED BEANS

\$6.99 lb

Navy beans, bouquet garni, dry mustard, brown sugar, honey, BBQ sauce & bacon

JERSEY TOMATO SALAD

\$6.99 lb

Fresh Jersey tomatoes paired with Spanish onions & fresh herbs, a seasonal favorite!

MOZZARELLA & TOMATO SALAD

\$8.99 lb

House-made mozzarella tossed with grape tomatoes, basil & olive oil

ARTICHOKE & TOMATO SALAD

\$6.99 lb

Artichokes, tomatoes & feta tossed with mint, basil, garlic & tarragon in a red wine vinaigrette

GARDEN COLESLAW

\$6.99 lb

Julienne of yellow squash, zucchini, red onion & assorted peppers tossed in an herb vinaigrette

SICILIAN FENNEL SALAD

\$6.99 lb

Fennel with arugula, orange slices, red onions & slivered almonds dressed with olive oil, salt & pepper

JICAMA SLAW

\$5.99 lb

Sliced jicama is mixed with arugula, red onions, radishes, pepitas & pomegranate seeds dressed in a cilantro lime dressing

ROASTED CAULIFLOWER

\$6.99 lb

Cauliflower roasted to perfection with parmesan, garlic, parsley, salt & pepper

VEGETABLES, SIDES & QUICHES

Reheating required

CLASSIC MASHED POTATOES

\$4.99 lb

Russet potatoes whipped with sour cream, butter & heavy cream for an all-time favorite

GARLIC MASHED POTATOES

\$4.99 lb

Garlic is slow roasted in our ovens and then whipped into our classic mashed potatoes

WHIPPED SWEET POTATOES

\$4.99 lb

Sweet potatoes whipped to perfection with cinnamon, brown sugar & honey butter

POTATOES AU GRATIN

\$39.99 (serves 10-12)

Red potatoes, gruyère & mozzarella cheeses, heavy cream, milk & caramelized onions, finished with bread crumbs

ROASTED BABY POTATOES

\$4.99 lb

Tri-color baby potatoes roasted and tossed with olive oil, garlic, rosemary & thyme

4 CHEESE STUFFED POTATOES

\$3.99 ea

Baked potatoes stuffed with mozzarella, cheddar, Swiss & parmesan cheeses

GRILLED, ROASTED OR STEAMED VEGGIES

\$6.99 lb

Grilled: Tri-color peppers, yellow squash, zucchini & eggplant in a balsamic reduction

Roasted: Yellow & red peppers, yellow squash, zucchini, carrots & mushrooms with a lemon herb seasoning

Steamed: Yellow squash, zucchini, asparagus & carrots with herbed sea salt & olive oil

QUICHE

TRIO OF QUICHES

3 large quiches \$29.99

Choose 3: Four Cheese; Broccoli, Ham & Cheddar; Asparagus & Goat Cheese; Artichoke & Goat Cheese; Tomato, Bacon & Cheddar; Tomato, Feta & Spinach; Vegetable; Mushroom & Spinach; Lorraine

8 CATERING MENU

VEGETABLES & SIDES

Some items may require reheating required

ROASTED ASPARAGUS

\$8.99 lb

Asparagus roasted to perfection with olive oil, salt & pepper

POLENTA

\$5.99 lb

Creamy polenta made with fresh parmesan, heavy cream, parsley, white wine, salt & pepper

SOUTHWEST BROWN RICE

\$5.99 lb

Steamed brown rice, corn, yellow squash, cilantro & scallions with jalapeño, chipotle & yellow peppers

BROWN RICE & PEAS

\$5.99 lb

Steamed brown rice with peas, shallots & olive oil

FRESH CORN SALAD

\$6.99 lb

Fresh corn tossed with tomatoes, red onions & parsley with a dressing of sour cream, mayonnaise, olive oil, lime juice & cayenne

ASIAN GREEN BEANS & CASHEWS

\$8.99 lb

Green beans & cashews tossed with sesame oil, teriyaki sauce & sesame seeds

ENTRÉES

Each item serves 10 - 12 unless otherwise noted

ROASTS (whole or sliced)

MP

Baked turkey breast with salt & pepper
Salt & pepper rubbed roast beef (grass-fed)
Garlic & parmesan crusted pork loin
Maple & honey glazed ham

BEEF & PORK

BBQ BABY BACK RIBS

\$89.99 (serves 12-15) or \$10.99 lb

Grilled to perfection. Served with BBQ sauce

BBQ PULLED PORK

\$32.99 (serves 12-15) or \$6.99 lb

Pulled & shredded. Served with BBQ Sauce

WHOLE ROAST PRIME RIB

\$19.99 lb • 48 hour pre-order

Our grass-fed prime rib is roasted to a perfect medium rare. Served with au jus

MEATBALLS

\$24.99 (30 pcs)

Our meatballs are made with a classic mix of beef, pork & veal, parmesan cheese and seasonings. Served with marinara sauce

GRASS-FED FILET MIGNON

\$159.99 (serves 12-15) or \$39.99 lb

Seared filet of beef roasted to medium rare, sliced & served on a platter with horseradish sauce

GINGER & THYME PORK LOIN

\$64.99 (serves 10-12) or \$10.99 lb

Brined bone-in pork with ginger, thyme, honey & apple cider, slow roasted to medium rare

POULTRY

GRILLED CHICKEN

\$39.99 (6lbs) or \$8.99 lb

Grilled chicken breasts served with your choice of balsamic, teriyaki, or lemon herb seasoning

CHICKEN FRANCESE

\$39.99 (24 pcs) or \$8.99 lb

Egg battered boneless chicken breasts served with a white wine sauce

BLACKENED CHICKEN

\$39.99 (24 pcs) or \$8.99 lb

Chicken cutlet pan-fried with a dry rub of onion, garlic, chili powder, paprika, dried thyme, oregano, salt & pepper

9 CATERING MENU

ENTRÉES

Each item serves 10 - 12 unless otherwise noted. All pasta dishes are served in a 1/2 pan

FRIED CHICKEN

\$29.99 (16 pcs) (SEASONAL)

Two whole chickens seasoned with fresh garlic, sugar, paprika & buttermilk, then deep fried for a crispy finish

BBQ CHICKEN

\$29.99 (16 pcs) (SEASONAL)

Murray's chicken smothered in our signature BBQ sauce and baked low & slow for juicy, tender chicken. Served with our BBQ sauce

CHICKEN MARSALA

\$29.99 (SEASONAL)

Chicken sautéed with wild mushrooms and shallots in a rich beef & marsala wine sauce

SEAFOOD

CRAB CAKES

\$6.99 ea (4 oz crab cakes)

Lump and claw crab meat with onion, red pepper, celery, carrots & heavy cream. Finished with a hint of Old Bay seasoning

FLOUNDER

\$89.99 (10 pcs)

Choice of Francese, lemon pepper or panko crusted. Our filets are seasoned liberally before being baked or broiled

SALMON FILET

\$99.99 • 12 (8oz) filets or 24 (4oz) filets

Choice of roasted or grilled salmon filet. Served with a lemon dill sauce

TILAPIA

\$59.99 (12 pcs)

Choice of Francese or panko crusted

SHRIMP & SPINACH

\$19.99 lb

Succulent shrimp sautéed with spinach, shallots, garlic, white wine & grape tomatoes

CILANTRO LIME SHRIMP

\$79.99 (SEASONAL)

Jumbo shrimp marinated with teriyaki, ginger & lime zest. Finished with cilantro & lime

PASTA

TORTELLINI

\$39.99

Choice of vodka sauce or Bolognese sauce

LASAGNA

\$39.99

Choice of

Vegetable with eggplant, squash, spinach, mozzarella, ricotta & parmesan

Cheese with mozzarella, ricotta & parmesan

Beef with mozzarella, ricotta & parmesan

All are topped with marinara sauce

PENNE PASTA

\$34.99 with balsamic chicken & vodka sauce

\$32.99 with balsamic chicken & garlic sauce

\$29.99 with vodka sauce

5 CHEESE MACARONI & CHEESE

\$39.99

Swiss, cheddar, mozzarella, parmesan & cream cheeses are mixed with heavy cream & finished with bread crumbs

SEASONAL MAC & CHEESE

MP

Our delicious mac & cheese turned up a notch

VEGETARIAN

FARRO RISOTTO

\$29.99 or \$6.99 lb

Farro simmered in white wine, olive oil, heavy cream & butter. Finished with parmesan cheese

EGGPLANT ROLLATINI

\$39.99

Breaded & fried eggplant filled and rolled with red peppers, spinach, parmesan, mozzarella & ricotta cheeses

EGGPLANT PARMESAN

\$39.99

Breaded & fried eggplant with ricotta and mozzarella cheeses. Topped with marinara sauce

COMPLETE CATERING PACKAGES

All catering packages serve 10 - 12 unless otherwise noted.
To view more catering packages visit Sicklesmarket.com/catering

BUILD A BRUNCH

\$99.99

Spring Salad

Choice of: 4-Cheese or Mushroom & Spinach Frittata

Fresh Fruit Platter

Cinnamon Crumb Coffee Cake

Add Coffee Package **\$16.99**

THE JERSEY SHORE

\$169.99

Caprese Platter

Fresh Corn Salad

Whit Bean, Arugula, and Olive Salad

Grilled Salmon with Lemon Dill Sauce

Seasonal Fruit Crisp

SOUTHERN COMFORT

\$119.99

Tri-Color Coleslaw

Baked Beans

BBQ Ribs with Sauce

Cheddar & Chive Biscuits

Fresh Cream Pie

OFF THE BUTCHER BLOCK

From our Butcher (uncooked)

\$189.99 (serves 12-15)

8 (4oz) Filet Steaks

6 Sickles' Own Angus Burgers

6 Sickles' Own Chicken Burgers

8 Windmill Hot Dogs

Sickles' Own Cheese & Parsley Sausage Ring

2 Pkgs. Seasonal Grilling Vegetables

Choice of two of the following salads (5lbs ea):

Coleslaw, Macaroni, Potato or

Fresh Fruit Salad

2 Pkgs. each of Hamburger Rolls &

Hot Dog Buns

Sir Kensington's

Mustard, Ketchup & Mayonnaise

Platter of Lettuce, Tomatoes, Sliced American

Cheese, Red Onions & House Made Pickles

1 tin Iced Fudge Brownies OR

2 dozen Chocolate Chip Cookies

FRUIT & DESSERT

FRUIT PLATTER

Small **\$44.99 (serves 12-15)**

Large **\$64.99 (serves 20-25)**

We pick the best fruit of the season for a beautifully displayed platter

FRUIT BOWL

\$19.99 (serves 10-12) • 5 lbs

Melons, strawberries, pineapple & grapes are combined in our classic fruit salad

MIXED BERRY BOWL

\$10.99 lb

Blueberries, blackberries, strawberries & raspberries topped with a sprig of fresh mint

HOUSE-MADE RICE PUDDING

\$3.29 pt

Creamy Arborio rice with heavy cream, whole milk, Madagascar vanilla extract & cinnamon

HOUSE-MADE APPLESAUCE

\$5.99 pt

Pink Lady and Honeycrisp apples stewed with apple cider, cinnamon & fresh lemon juice

COOKIE PLATTER

\$29.99

Our house-made cookies are baked fresh daily!

12 chocolate chip, 12 cranberry oatmeal,

12 peanut butter, 6 lemon,

6 peanut butter & Nutella cookies

NUT FREE COOKIE PLATTER

\$29.99

18 chocolate chip, 18 cranberry oatmeal

& 12 lemon cookies

FRUIT & DESSERT

BROWNIE PLATTER

\$32.99 (48 pcs)

Old fashioned chocolate brownies (nut free)

OR

Mixed chocolate brownies, plain & walnut

DESSERT BAR PLATTER

\$32.99 (48 pcs)

An assortment of our delectable dessert bars!
Brownies, lemon, key lime, coconut, pecan, raspberry
linzer, apple crumb & chocolate-coconut magic bars

PETITS FOURS

\$2.79 ea • 72 hour pre-order

Small frosted cakes available in a variety of
seasonal flavors

FRENCH MACARONS

\$22.49 (1 dozen)

Almond meringue cookies available in a variety of
seasonal flavors

CINNAMON CRUMB

COFFEE CAKE

\$6.99 (6" cake)

Traditional coffee cake with a thick layer of
buttery, cinnamon crumbles

FRESH FRUIT TART

\$24.99

Filled with vanilla pastry cream & topped
with seasonal fruit

FRESH CREAM PIES

\$16.99

Key lime, banana, chocolate or coconut cream

FLOURLESS CHOCOLATE

TORTE

\$24.99

Our house-made torte is made with almond
paste, butter, eggs, sugar, cocoa powder and
topped with black sour cherries & almonds

RICOTTA PIE

\$16.99

Choice of Classic or Lemon
Made with fresh ricotta cheese, eggs,
sugar & vanilla extract

CUSTOM CAKES

From 8" round to full sheet
Decorations & inscriptions available.
Prices available upon request

Cake Sizes

8" • 1/4 Sheet • 1/2 Sheet • Full Sheet

Cake Flavors

Chocolate • Vanilla

Fillings

Chocolate or Vanilla Buttercream
Whipped Cream • Lemon • Strawberry
Fresh Fruit • Chocolate Mousse
French Pastry Cream

HOUSE-MADE DIPS & SPREADS

Available in 8 oz containers

ARTICHOKE DIP

\$6.49 (16 oz)

HOT HONEY SAUCE

\$3.99

PLUM SAUCE

\$4.99

CHIPOTLE LIME AIOLI

\$2.99

PESTO

\$5.99

ROASTED GARLIC & BACON AIOLI

\$4.99

COCKTAIL SAUCE

\$2.99

HUMMUS

\$3.29

TARTAR SAUCE

\$2.99

FRENCH ONION DIP

\$4.99

LEMON DILL SAUCE

\$2.99

TZATZIKI DIP

\$3.99

HONEY PIRI PIRI

HOT SAUCE

\$3.99

PIMENTO CHEESE

\$3.99

12 CATERING MENU

ORDERING

We invite you to visit our website, sicklesmarket.com, to experience the style of our food and company. All orders require 48 hour notice unless otherwise specified on the menu. Items are subject to change with the seasons and are subject to availability.

Not sure how much to order? Catering Orders or Event Planning for 50 or more require an appointment with one of our catering specialists.

Hot Food is available year round for pick up and delivery, except for holiday weeks & weekends.

MONMOUTH COUNTY DELIVERY

Food can be delivered to your home or venue seven days a week. Delivery charges are based upon distance from our kitchen. We will arrange for delivery and provide an estimated delivery fee when you place your order.

PLATTERS & BASKETS

Our platters & baskets are beautifully arranged and ready to serve. There is an additional \$5 fee for custom platters.

PAPER GOODS

We offer a selection of Caspari paperware in our Gift & Kitchen Essentials department, available in a wide array of seasonal styles and colors.

PRICING

All prices on our Catering Menu are subject to change without notice. A 10% deposit is required for catering orders of \$100.00 or more. The deposit is fully refundable with 48 hour cancellation notice.

CHANGES AND CANCELLATIONS

All changes and cancellations must be made 48 hours in advance of the scheduled delivery or pick up time.

QUESTIONS? CONTACT OUR CATERING TEAM

Telephone: 732.741.9563

E-mail: Catering@sicklesmarket.com

Sicklesmarket.com/catering

