

CHARCUTERIE

Alexian (New Jersey)

Duck Rillettes, Mousses & Pâtés

D'Artagnan (New Jersey)

*Foie Gras, Ventrèche, Tasso
Foie & Dry-Cured Sausages*

DiBruno Bros. (Pennsylvania)

Soppresata, Finocchiona & Abbruzze

Fabrique Délices (California)

Duck Salami, Cornichons, Jarred Pork Pâté

Fermin (Spain)

Jamon Iberico de Bellota

La Quercia (Iowa)

*Dry-Cured Meats, Nduja, &
Borsellino Salami*

Palacios (Spain)

Authentic Chorizo Picante

Rougié (Canada)

Duck, Pork & Orange Pâté

Smoking Goose (Indiana)

*Rabbit Pâté, Lamb, Elk, &
Pork Specialty Salami*



CHEESE OF THE MONTH CLUB

Each month, our cheese experts pair three complementary cheeses, along with accompaniments like jams, honeys, and nuts, product descriptions, tasting notes and suggestions for enjoying them.

Our Cheese of the Month Club makes a wonderful gift for the gourmet food lovers in your life!

Memberships

3 Month Membership (minimum)

\$125.00

6 Month Membership

\$225.00

12 Month Membership*

\$400.00

*Buy 12 Months, Get the 13th Free!

*Store Pick Up, Local Delivery,
or UPS available
(shipping costs not included in the price)*

SICKLES
MARKET™

SHARING QUALITY SINCE 1908

MONDAY THRU SUNDAY 9AM-6PM
1 HARRISON AVE OFF RUMSON RD | 732.741.9563
SICKLESMARKET.COM



FINE CHEESE & SPECIALTIES

Cheeses Cut To Order

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Charcuterie

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Cheese of the Month Club

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Cheese Platters

CATERING PLATTERS

Charcuterie

Hand sliced Hot Soppressata and Norcino; rolled Prosciutto Americano. Served with Smoky Ginger Compote. Garnished with Quicos (fried & salted corn kernels)
Sm. \$29.99 (serves 6) Lg. \$54.99 (serves 12)

Tapas

Prosciutto-wrapped crostini; chèvre medallions with Fennel-Blood Orange Tapenade; Olive and Chorizo skewers. Garnished with Arugula and Lemon-Rosemary Almonds.
Sm. \$24.99 (serves 6) Lg. \$44.99 (serves 12)

Smoked Salmon

Brine-cured Catsmo Salmon, with all the works: Crème Fraîche, Caramelized Onion-Apple Preserves, and Non Pareil Capers. Garnished with Pink Peppercorns, Fennel Fronds and Lemon Slices.
Sm. \$25.99 (serves 6) Lg. \$49.99 (serves 12)

Gourmet Cheese

Wedges of seasonal cheese arranged with fresh grapes & berries
Sm. \$59.99 (serves 12-15)
Lg. \$119.99 (serves 20-25)

Cubed Cheese

Seasonal cheeses cubed & arranged with fresh grapes and berries
Sm. \$39.99 (serves 12-15)
Lg. \$74.99 (serves 20-25)

Cracker Basket

A beautiful basket with a variety of crackers
\$29.99 ea

SHEEP

Abbaye de Belloc	Maremma Fresco
Ossau-Iraty Fermier	Zamorano
P'Tit Basque	Manchego el Trigal
Corsu Vecchiu	Zimbro
Brebirousse d'Argental	Brebiau Coupe
Nuvola di Pecora	Berkswell
Formaggio di Fossa	Camomilla
Moliterno Al Tartufo	Lamb Chopper
Monte Sibillini	Ewephoria
Canestrato Lucano	Odre
Tomme Corse	

COW

Soft, Semi Sweet

Fromage de Meaux	Bergfichte
Delice de Bourgogne	L'Édel de Cléron
Delice D'Argental	Reblochon
Grès Champenois	Mt. Tam
Délice de Crémiers	Red Hawk
Brillat Savarin	Scimudin
Époisses	Rebruchon
Langres	Val Susa
Grès D'Alsace	Fougerus
Taleggio	L'Explorateur



BLUE

Bleu des Basques	Gorgonzola Piccante
Gorgonzola Dolce	Cremificato
Roquefort	Moncenisio
Stilton	Maytag
Shropshire	Great Hill
St. Agur	Mycella
Cashel	Ronkari
Valdeon	Bleu D'Auvergne

SICKLES MOZZARELLA

True to its commitment to selling the freshest foods, Sickles offers its house-made mozzarella. Succulent, still warm and milky sweet, each mozzarella is handmade and wrapped by Junior, our artisan cheese maker. Burrata and stuffed mozzarella are made to order. Inquire within.

BUFFALO MILK CHEESES

Quadrello di Bufala
Casatica
Moringhello
Sbronzio
Mozzarella di Bufala



GOAT

Valancey	Bonne Bouche
Le Chevrot	Monte Enebro
Cabra Raiano	Humboldt Fog
Alva	Truffle Tremor
Tomme D'Aydius	Midnight Moon
Bethmale Chèvre	Tome Fleur Soleil
Caprifeuille	Tome Fleur Vert
Brunet	Couple



COW

Firm

Beaufort d'Alpage	Raclette de Savole
Hoch Ybrig	Bethmale Vache
Der Scharfermaxx	Sapore del Piave
Red Witch	Piave Stravecchio
Jura Montagne	Sottocenere
Appenzeller	Mahon Reserva
Comte St. Antoine	Pleasant Ridge Reserve
Montgomery's	Keen's Cheddar
Cheddar	Gruyère
Valais	Addelegger
Sbrinz	Melkbus Truffle
Five Year Vintage Gouda	Prarie Breeze
Parmigiano-Reggiano	

BLENDED MILK CHEESES

Rocchetta
La Tur
Bosina
Mobay
Campo de Montalban
Gabietou
Meredith Dairy Feta



SPECIALTY CHEESES

Many of our specialty cheeses are made by hand at small farms & creameries.

Availability will vary.

All Blue, Cow, Goat & Sheep cheeses are cut to order