



Thanksgiving Menu

Let us cater your Thanksgiving meal so you have time to enjoy with your family and friends. We offer a wide array of traditional Thanksgiving fare as well as seasonal dishes that will make your holiday one to remember!

Have questions? Call our Catering Team 732-741-9563

SICKLES
MARKET™
SHARING QUALITY SINCE 1908

All Catering Orders must be placed by Sunday, November 19th

THANKSGIVING DINNER

\$149.99 Ea ___Qty

Serves 6-8, no substitutions

Sickles' Own Oven Roasted Boneless**Turkey Breast** (4-5 lbs finished)

Our all natural oven roasted boneless turkey breast rubbed with salt, pepper & paprika

Pumpkin Bisque (3 quarts)

Pumpkin, heavy cream, sherry & chicken stock finished with jalapeño, cilantro, honey, cumin, salt & pepper

Classic Mashed Potatoes (1/2 pan)

Whipped with sour cream, butter, salt & pepper

Whipped Sweet Potatoes (1/2 pan)

With brown sugar, cinnamon & honey butter

Sausage & Apple Stuffing (1/2 pan)

Fresh ground pork sausage mixed with rustic breads, seasonal apples, thyme, rosemary, salt & pepper

Baked Brussels Sprouts & Smoked Bacon (1/2 pan)

Brussels sprouts tossed with smoked bacon & extra virgin olive oil, finished with fresh thyme

Cranberry Sauce (1 quart)

Whole cranberries, orange juice and zest, lemon juice and zest finished with a hint of cinnamon

Turkey Gravy (2 quarts)

Turkey stock flavored with celery, carrots, onions & dried thyme

Hawaiian Dinner Rolls (24 rolls)**JUST THE SIDES**

\$69.99 Ea ___Qty

Serves 6-8, no substitutions

Classic Mashed Potatoes, Whipped Sweet Potatoes, Sausage & Apple Stuffing, Brussels Sprouts & Smoked Bacon, Cranberry Sauce & Turkey Gravy

FRESH TURKEYS (UNCOOKED)

Available for order in our Butcher Department

Sickles' Own Boneless Turkey Roast

\$6.99 Lb ___Lb

Enjoy this turkey roast plain or with your choice of sausage & apple or vegetable stuffing

Choice of Stuffing: _____

D'Artagnan Organic Free Range Turkey

\$6.99 Lb ___Lb

100% organic, antibiotic-free D'Artagnan turkey is raised for superior taste & quality

D'Artagnan Free Range Heritage Turkey

\$14.99 Lb ___Lb

(Must be ordered 3 weeks in advance)

100% natural, farm-raised heritage turkey. Heritage-breed birds have darker meat & deep flavors

Plainville All Natural Turkey

\$3.99 Lb ___Lb

Plainville's fresh, antibiotic-free turkey is tender, juicy & with no added preservatives

All menu prices are subject to change.

BISQUES**Pumpkin (M)**

Pumpkin, heavy cream, sherry & chicken stock finished with jalapeño, cilantro, honey, cumin, salt & pepper _____ \$7.99 Qt

Roasted Butternut Squash (V)

With onion, butter, vegetable stock and a splash of apple cider, allspice & curry _____ \$7.99 Qt

Carrot & Ginger (M)

Ginger, chicken stock, carrots, onions & sherry _____ \$7.99 Qt

Lobster (F)

Shallots, fish stock, celery, heavy cream, sherry, tomato paste & lots of lobster meat _____ \$19.99 Qt

SALADS

Serves 10-12

Raw Kale Salad

Kale, currants and Pecorino Romano tossed with lemon & extra virgin olive oil _____ 1/2 Pan \$24.99

Tossed Garden Salad

Romaine, tomatoes, red cabbage, cucumbers, chickpeas with balsamic dressing _____ 1/2 Pan \$26.99

Mesclun, Shallots & Blue Cheese

Mesclun, blue cheese, pecans & shallots, tossed in a honey mustard dressing _____ 1/2 Pan \$29.99

POTATOES**Classic Mashed Potatoes**

Whipped with sour cream, butter, salt & pepper _____ Sm \$5.00 _____ Med \$10.00 _____ Lg \$20.00

Garlic Roasted Mashed Potatoes

Our classic mashed potatoes finished with whole cloves of garlic & mascarpone _____ Sm \$5.00 _____ Med \$10.00 _____ Lg \$20.00

Whipped Sweet Potatoes

With brown sugar, cinnamon & honey butter _____ Sm \$5.00 _____ Med \$10.00 _____ Lg \$20.00

STUFFINGS**Sausage & Apple**

_____ Sm \$7.00 _____ Med \$10.00 _____ Lg \$20.00

Bread Stuffing (M)

Fresh ground pork sausage tossed with rustic breads, seasonal apples, thyme, rosemary, salt & pepper

Wild Mushroom

_____ Sm \$6.00 _____ Med \$9.00 _____ Lg \$18.00

& Leek Bread Stuffing (V)

Toasted rustic breads with sautéed shiitake mushrooms & leeks

Vegetable Bread Stuffing (V)

_____ Sm \$6.00 _____ Med \$9.00 _____ Lg \$18.00

Vegetable stock with carrots, celery, onions, rustic breads & dried herbs

SAUCES

Beef Gravy	_____ \$3.99 Pt	_____ \$5.99 Qt
Turkey Gravy	_____ \$3.99 Pt	_____ \$5.99 Qt
Horseradish Sauce	_____ \$5.99 Pt	
Cranberry Sauce	_____ \$4.99 Pt	
Whole cranberries, orange juice and zest, lemon juice and zest finished with a hint of cinnamon		

SEASONAL VEGETABLES

Baked Brussels Sprouts & Smoked Bacon	_____ Sm \$7.00	_____ Med \$14.00	_____ Lg \$36.00
Brussels sprouts tossed with smoked bacon & extra virgin olive oil, finished with fresh thyme			
Creamy Pearl Onions	_____ Sm \$4.00	_____ Med \$7.50	_____ Lg \$20.00
Tender onions in a béchamel sauce seasoned with thyme and nutmeg, finished with bread crumbs			
Roasted Butternut Squash	_____ Sm \$5.00	_____ Med \$10.00	_____ Lg \$26.00
With dried cranberries & baby spinach			
Roasted Brussels Sprouts & Sweet Potatoes	_____ Sm \$6.00	_____ Med \$12.00	_____ Lg \$34.00
Roasted Brussels sprouts & sweet potatoes tossed with Italian spices & extra virgin olive oil			
Autumn Root Vegetables	_____ Sm \$5.00	_____ Med \$10.00	_____ Lg \$26.00
Roasted butternut & acorn squashes tossed with carrots & apples glazed with maple syrup & honey, finished with pecans			
Roasted Vegetables	_____ Sm \$5.00	_____ Med \$10.00	_____ Lg \$26.00
Yellow and red peppers, yellow squash, zucchini, carrots & mushrooms with a lemon herb seasoning			
String Beans with Almonds	_____ Med \$9.00	_____ Lg \$18.00	
String beans tossed with sliced almonds, salt & pepper			
Corn Pudding		_____ 1/2 Pan \$19.99	
A traditional corn pudding with sour cream, butter, eggs, salt & pepper			

SERVING A CROWD?

Whether you're hosting an intimate dinner party, traditional holiday celebration or opulent affair, our handy serving guide will help you determine how much food you'll need to keep guests & hosts happy. Visit Sicklesmarket.com/catering to view our helpful serving guide.

ENTREES

**Available for order from our Butcher
(uncooked unless otherwise noted)****Hams**

Boar's Head Sweet Holiday Ham* (Fully Cooked) \$8.99 Lb ___Sm ___Lg
Sliced, tied, glazed & oven ready
*Small: 2.5 lbs - 3.5 lbs, Large: 5 lbs—6.5 lbs

All Natural Spiral Ham (Fully Cooked) \$4.99 Lb ___Lb
All Natural Fresh Ham Bone-in \$3.49 Lb ___Lb
All Natural Fresh Ham Boneless \$3.99 Lb ___Lb

American Lamb Crown Roast \$24.99 Lb ___Lb
Plain or stuffed with vegetable bread stuffing

Prime Rib Roast \$14.99 Lb ___Lb

Pork Roast \$6.99 Lb ___Lb
Stuffed with sausage, prosciutto, provolone, parsley,
garlic & Romano cheese

Pork Crown Roast* \$5.99 Lb ___Lb
Plain or stuffed with vegetable bread stuffing
*Minimum of 14 chops

Ground Sausage \$6.49 Lb
Pork with Sage ___Lb
Pork with Asiago Cheese ___Lb
Italian Style Pork: Hot or Sweet ___Lb

Available for order from our Deli (prepared)

Roasted Filet Mignon (serves 8-10) \$159.99 ___Qty
Seared filet of beef, roasted to medium rare, sliced
and served with horseradish sauce

Roasted Boneless Turkey Breast \$13.99 Lb ___Lb
Our all natural oven-roasted boneless turkey breast
rubbed with salt, pepper & paprika

Lasagna (serves 10-12) \$39.99 ___Qty
Choice of cheese lasagna (ricotta, parmesan & mozzarella)
or meat & cheese lasagna

5 Cheese Macaroni & Cheese (serves 10-12) \$39.99 ___Qty
Swiss, cheddar, mozzarella, parmesan & cream cheeses are mixed
with heavy cream & finished with bread crumbs

SICKLES HOLIDAY MENU

Coming soon! Our Holiday menu filled with
delectable delights such as *Bûche de Noël*,
Panettone, Caviar & Truffles!

FINE CHEESES

Toma della Rocca
 Secret de Compostelle
 Rogue River Blue
 Moon Rabbit

SEAFOOD & CAVIAR

Catsmo Smoked
 Salmon 8 oz
 Catsmo Irish Gravelox 4 oz
 Caviar de Venise (Siberian)
 Classic Oscietra Caviar
 Blini

PLATTERS

Antipasto Platter Sm (serves 10-12) _____ \$39.99 Lg (serves 18-20) _____ \$69.99
 Genoa salami, pepperoni, soppressata, aged provolone, ciligene,
 Kalamata olives, pepper shooters, artichokes and Peppadews™

Crudité Basket Sm (serves 10-12) _____ \$32.99 Lg (serves 15-18) _____ \$42.99
 Red & yellow peppers, celery, carrots, cucumbers, cherry tomatoes,
 zucchini, yellow squash, asparagus & broccoli served with ranch dressing

Gourmet Cheese Platter Sm (serves 12-15) _____ \$59.99 Lg (serves 20-25) _____ \$119.99
 Hand cut wedges of our finest cheeses garnished with fresh & dried fruit

Classic Cheese Platter Sm (serves 12-15) _____ \$39.99 Lg (serves 20-25) _____ \$74.99
 A selection of hard cheeses cut into cubes and garnished with fresh fruit

Charcuterie Platter Sm (serves 6) _____ \$29.99 Lg (serves 12) _____ \$54.99
 Hand sliced hot soppressata, norcino salami & rolled prosciutto Americano.
 Served with a smoky ginger compote and garnished with quicos

Tapas Platter Sm (serves 6) _____ \$24.99 Lg (serves 12) _____ \$44.99
 Prosciutto-wrapped crostini, chèvre medallions with fennel-blood
 orange tapenade and olive & chorizo skewers. Garnished with arugula
 & Marcona almonds

Jumbo Shrimp Platter Sm (20-25 pcs) _____ \$59.99 Lg (40-45 pcs) _____ \$99.99
 Served with our house-made cocktail sauce

Smoked Salmon Platter Sm (serves 6) _____ \$25.99 Lg (serves 12) _____ \$49.99
 Brine-cured Catsmo salmon, crème fraîche, caramelized onion-apple
 preserves, and non pareil capers. Garnished with pink peppercorns,
 fennel fronds & lemon

Fruit Topped Brie (serves 10-15) \$24.99 Ea _____ Qty
 A whole brie (1lb) beautifully topped with fresh berries

LAND & FOREST

Wild Boar Salame
 Duck Terrine Mousquetaire
 Jamon-Iberico, Spanish ham
 Foie Gras
*Black & White Truffles of the season,
 available upon request*

SWEET ACCENTS

Spiced Raisin Marmalade
 Figs in Pedro Ximenez Sherry
 Amarena Cherries
 Quince Paste

DESSERTS & FRESH FRUIT

Pies	\$15.49 Ea
Apple	___ Qty
Apple Crumb	___ Qty
Blueberry	___ Qty
Cherry	___ Qty
Sugar Free Apple	___ Qty
Pecan	___ Qty
Pumpkin	___ Qty

House-Made Cookie Platter	___ \$29.99
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12 chocolate chip, 12 cranberry oatmeal, 12 peanut butter, 6 lemon, 6 peanut butter & Nutella cookies

Dessert Bar Platter	___ \$32.99
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12 assorted dessert bars, each cut into 4 pieces

Cognac Pumpkin Cheesecake	___ \$24.99
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A twist on traditional pumpkin pie, this is a surprisingly light, yet undoubtedly rich cheesecake, sweetened with pumpkin and a spirited touch of Cognac

Classic Cheesecake	___ \$17.99
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Rice Pudding	___ \$3.29 Pt
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Arborio rice, heavy cream, sugar & cinnamon

Pumpkin Rice Pudding	___ \$3.29 Pt
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Arborio rice, pumpkin puree, heavy cream, honey, sugar & allspice

House-Made Apple Sauce	___ \$5.99 Pt
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Seasonal apples, sugar, apple cider, fresh lemon juice & cinnamon

Fresh Fruit Bowl (serves 10-12)	___ \$19.99 Ea
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An assortment of fresh cut seasonal fruit

Fruit Platter (serves 12-15)	___ \$44.99 Ea
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An assortment of fresh cut seasonal fruit arranged beautifully on a platter

Fresh Breads & Rolls

House-Made Cornbread (Family Size)	___ \$7.99 Ea
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Sweetened with honey!

Seasonal Tea Breads	___ \$7.99 Ea
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Assorted Rolls (12)	___ \$9.99 Dz
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Mix of Parker, Cranberry Walnut, Brioche & Pumpernickel

Baguettes (Balthazar or Melone)

Brioche Loaf

Boules (Sourdough, 7-Grain, Whole Wheat & Pumpernickel)

Challah

Cranberry Walnut Loaf

Ficille (Sourdough or Everything)

Kalamata Olive Loaf

Raisin Nut Loaf

King's Hawaiian Rolls (12 & 24 packs)

FRESH BREAD & ROLLS

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SERVING AMOUNTS

Fresh Whole Turkey
1 lb per person

Cooked Boneless Turkey
1/2 lb per person

Small Container
Serves 2 ppl

Medium Container
Serves 4 ppl

Large Container
Serves 8 ppl

All Catering Orders must be placed by Sunday, November 19th.
Hot Orders not available Monday, November 20th-Wednesday, November 23rd.
Re-heating instructions accompany all items & may be found on our website at
Sicklesmarket.com/Catering
All menu prices are subject to change.

SICKLES
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MARKET™

SHARING QUALITY SINCE 1908

1 HARRISON AVE OFF RUMSON RD, LITTLE SILVER
MONDAY THROUGH SUNDAY 9 - 6
SICKLESMARKET.COM/CATERING
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