

Sickles

12.02.22



Christmas Menu

SICKLES MARKET
1 HARRISON AVE OFF RUMSON RD, LITTLE SILVER
MONDAY THROUGH SUNDAY 9AM-6PM
732.741.9563 ext 2133

SICKLES RED BANK
200 MONMOUTH STREET, RED BANK
MONDAY THROUGH SUNDAY 7AM-6PM
732.852.5700 ext 4128

SICKLESMARKET.COM

Deadlines

All Catering orders must be placed by Tuesday, December 20th

**Hot orders are not available Saturday, December 17th -
Saturday, December 24th.**

Reheating instructions accompany all items and can be found on our website at sicklesmarket.com/catering.
All menu prices are subject to change.

Serving Amounts

Fresh Whole Turkey.....1 lb per person

Cooked Boneless Turkey.....1/2 lb per person

Medium.....Serves 4 people

Large.....Serves 8 people

Half Pan.....Serves 10-12 people

Substitutions & Changes

We think our holiday catering items will meet all of your needs. This holiday season, we will not be taking any special orders or substitutions to our menu items.

Cancellations

All changes and cancellations must be made 72 hours in advance of the scheduled delivery or pickup time or you will be charged 50% of the order total.

Holiday Dinners

NO SUBSTITUTIONS

Your Choice of Entree

SOUS VIDE BONELESS TURKEY BREAST

Sous vide turkey with sea salt & black pepper. Sliced and presented in an aluminum pan with turkey broth

\$200.00 - SERVES 4-6 • \$280.00 - SERVES 8-10

HOLIDAY GLAZED BERKSHIRE HAM

Served sliced with light brown sugar, classic ham glaze and pineapple juice on the side

\$140.00 - SERVES 4-6 • \$200.00 - SERVES 8-10

GRILLED GRASS-FED FILET MIGNON

Served with horseradish sauce and roasted shallot brandy butter

\$240.00 - SERVES 4-6 • \$340.00 - SERVES 8-10

MAPLE DIJON SALMON

8 oz. salmon filets coated with maple mustard, shallots and rosemary and then topped with shiitake mushrooms

\$180.00 - SERVES 4-6 • \$280.00 - SERVES 8-10

Each Package Includes:

CLASSIC GARDEN SALAD

Romaine with broccoli, tomato, cucumber, radish & carrots. Served with creamy Italian vinaigrette

BUTTERNUT SQUASH RISOTTO

Made with onions, autumn flavored vegetable stock & parsley

VEGETABLE MEDLEY WITH MAPLE BUTTER

A mix of seasonal vegetables with our housemade maple butter

SWEET HAWAIIAN ROLLS

APPLE PIE

Just the Sides Package

Serves 8-10, NO SUBSTITUTIONS

Classic Mashed Potatoes, Whipped Sweet Potatoes, Roasted Brussels Sprouts, **CHOICE OF:** Sausage & Apple Stuffing **OR** Wild Mushroom & Leek Stuffing, Cranberry Sauce, Turkey Gravy, Hawaiian Rolls & Apple Pie

\$180.00 ea

Fresh & Cooked Turkey

From our Deli Department

SICKLES' OWN SOUS VIDE TURKEY BREAST - MARKET PRICE

From our Butcher Department - LIMITED AVAILABILITY

PLAINVILLE ORGANIC WHOLE COOKED TURKEYS

SM (10-12 lbs) - \$100

Plainville's fresh, antibiotic free turkey is cooked right here on sight by our Butcher team.
Includes: 1 pint of turkey stock, a roasting pan and reheating instructions

SICKLES' OWN BONELESS TURKEY ROAST

MARKET PRICE

Enjoy plain or with your choice of Sausage or Apple Vegetable Stuffing. Uncooked.

Our Butcher Department has a LIMITED AVAILABILITY of raw turkeys and fresh turkey breasts available. See our Butcher Department for more details.

Hams & Roasts

These items are UNCOOKED

BOAR'S HEAD SWEET HOLIDAY HAM

Fully cooked. Sliced, tied, glazed
and oven ready!

SMALL (3 lbs.) - \$48

LARGE (5 lbs.) - \$72

AMERICAN LAMB CROWN ROAST

Plain or stuffed with vegetable bread
stuffing *MINIMUM OF 16 CHOPS*

\$32.99 lb

NEW ZEALAND LAMB CROWN ROAST

Plain or stuffed with vegetable bread
stuffing *MINIMUM OF 16 CHOPS*

\$28.99 lb

PORK CROWN ROAST

Plain or stuffed with vegetable bread
stuffing *MINIMUM OF 16 CHOPS*

\$7.99 lb

PRIME RIB ROAST

Each rib serves approx. 2 people

MARKET PRICE

FILET MIGNON ROAST

Plain or stuffed with broccoli rabe &
roasted red peppers.

\$35.99 lb

GRASS FED FILET ROAST

Plain or stuffed with broccoli rabe &
roasted red peppers.

\$34.99 lb

BONELESS PORK ROAST

Stuffed with sausage, prosciutto, provolone,
parsley, garlic & Romano cheese

\$7.99 lb

BEEF WELLINGTON

Filet mignon roast seared with salt and
pepper and wrapped in puff pastry with
mushroom duxelles sauce, Dijon mustard
and prosciutto. Each beef wellington is
approx. 3.5 lbs and is oven ready.

Serves 5-7

\$49.99 lb

CHATEAUBRIAND ROAST

Center cut filet. Approx. 2-2.5 lbs.

\$39.99 lb

Fresh Seafood

All fresh seafood listed below is market price and is available for pre-order with our Fishmongers

LOBSTER TAILS

SHRIMP MANICOTTI

STUFFED
CALAMARI

SWORDFISH
TOMAHAWK

SCUNGILLI

SALMON
WELLINGTON

BACCALA

STUFFED CLAMS

CLAMS
25 COUNT BAG

SHUCKED OYSTERS

LOCAL DAY BOAT
SCALLOPS

BACON WRAPPED
SCALLOPS

Seafood Salads

OCTOPUS SALAD

\$95 (4.5 lbs) or \$23.99 lb

Octopus, bell pepper, dill, peppadews,
tarragon & apple cider vinegar

FRUITTI DI MARE

\$95 (4.5 lbs) or \$23.99 lb

Octopus, shrimp, scungilli, bell pepper,
oregano, olives, apple cider vinegar & salt

OLD FASHIONED
SHRIMP SALAD

\$85 (4.5 lbs) or \$21.99 lb

Shrimp, celery, mayonnaise, old fashioned
mustard, tangerine olives, lemon juice,
basil & salt

GARLIC CHILI
SHRIMP SALAD

\$85 (4.5 lbs) or \$21.99 lb

Shrimp, tomato, cucumber, cilantro,
jalapeno, lemon juice, garlic chili sauce,
lime, chili sauce & salt

Platters

ANTIPASTO PLATTER

\$60 • serves 15

Genoa salami, pepperoni, soppressata, aged provolone, ciligene, Kalamata olives, pepper shooters, artichokes and Peppadews™

CRUDITE BASKET

\$55 • serves 15

Red & yellow peppers, celery, carrots, cucumbers, cherry tomatoes, zucchini, yellow squash, asparagus & broccoli served with ranch dressing

CHILLED POACHED SHRIMP PLATTER

SM \$60 • 25 pcs

LG \$110 • 50 pcs

Served with Sickles' Own Cajun cocktail sauce & fresh lemon wedges

FILET OF BEEF PLATTER

SM \$110 • 2 lbs

LG \$210 • 4 lbs

Our filet is cooked to medium rare, sliced and served with kitchen-made horseradish sauce

SMOKED SALMON PLATTER

SM \$35 • serves 4-6

LG \$70 • serves 8-10

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

GOURMET CHEESE PLATTER

\$60 • serves 10

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

CLASSIC CHEESE PLATTER

\$50 • serves 10

A selection of hard cheeses cut into cubes and garnished with fresh & dried fruits

FRUIT TOPPED BRIE LIMITED AVAILABILITY

\$25 • serves 8

Features two petite wheels of brie, stacked and layered with fruit preserves. Comes topped with berries and garnished with mint sprigs

FALL & WINTER ASSORTMENT

\$75 • serves 10

Features cave aged Gruyere, Coastal Cheddar, Camembert, sliced Varzi and Bresaola, Marcona Almonds, Sourdough Rye Crisps, Dried Fruit Medley and Apricot-Cumin Preserves.

CHARCUTERIE PLATTER

\$45 • serves 8

Grilled Andouille, Pate de Campagne, slices of Prosciutto and Salchichon, Olive Mix, Whole Grain Mustard & Cherry Preserves. **This platter has NO cheese.**

SEARED AHI TUNA PLATTER

\$120 • serves 15

Fresh sliced ahi tuna with Asian slaw, pickled ginger, eel sauce and wasabi

Ask about Local Delivery!

Did you know Sickles offers delivery to any home or business in Monmouth County? Ask one of our Catering Specialists about setting up your Holiday catering delivery. Local Delivery Charges Apply.

Soups

SHRIMP BISQUE

Made from shrimp stock, basmati rice, mirepoix, brandy, diced shrimp, tarragon and finished with heavy cream

\$19.99 QT

LOBSTER BISQUE

Made from lobster stock with basmati rice, carrots, onion, celery, old bay, brandy, heavy cream, thyme, tarragon and pieces of lobster meat

\$26.99 QT

PUREE OF BUTTERNUT SQUASH

\$11.99 QT

With apples, carrot, onion, celery, rosemary, garlic, chicken stock, heavy cream & fall flavors

Salads

All salads are served in a bowl with dressing on the side

GARDEN SALAD

\$28 • serves 4-6

\$40 • serves 8-10

Torn romaine lettuce, broccoli, tomato, cucumber, radish & carrots. Served with creamy Italian vinaigrette

ARUGULA & PEAR

\$32 • serves 4-6

\$50 • serves 8-10

Arugula, pear slices, pecans, dried cranberries & crumbled blue cheese. Served with lemon & olive oil vinaigrette

BEET & GOAT CHEESE SALAD

\$32 • serves 4-6

\$50 • serves 8-10

Baby lettuce with roasted beets, fresh goat cheese, sliced oranges & candied walnuts. Served with citrus vinaigrette

CAESAR SALAD WITH A TWIST

\$32 • serves 4-6

\$50 • serves 8-10

Romaine with Romano cheese crisps, toasted pine nuts, oven-dried tomatoes, kitchen-made croutons and our own Caesar Dressing

Flowers for the Table

Set the scene for a beautiful meal with fresh flowers from Sickles!

ROUND CENTERPIECE

Ideal for your round dinning table, a buffet or kitchen island. This stunning arrangement will feature a variety of flowers and colors

\$150

RECTANGULAR CENTERPIECE

This long and low centerpiece is perfect for your square or rectangular dining table and features seasonal blooms

12" - \$150

20" - \$225

Classic Starters

BLACK BEAN FRITTERS

\$50 (50 pcs)

Pan-fried fritters made with black beans, red onions, red peppers, zucchini & yellow squash. Finished with cilantro and spices. Includes our housemade guacamole

ARANCINI

\$33 (36 pcs)

Risotto balls with provolone cheese, peas and basil, breaded and fried. Includes marinara sauce

BUTTERMILK CHICKEN BITES

\$50 (50 pcs)

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

MAC & CHEESE BITES

\$50 (42 pcs)

Small pasta shells mixed with cheddar, mozzarella and parmesan cheese, lightly breaded and fried. Includes marinara

SAUSAGE STUFFED MUSHROOMS

\$35 (30 pcs) • uncooked

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

LUMP CRAB STUFFED MUSHROOMS

\$90 (30 pcs) • uncooked

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

PIGS IN A BLANKET

\$50 (50 pcs)

Mini Sabrett All Beef Hot Dogs wrapped in puff pastry. Includes a two mustard tarragon sauce

MINI CRAB CAKES

\$120 (30 pcs)

Torn romaine lettuce, broccoli, tomato, cucumber, radish, tomatoes, carrots. Served with creamy Italian vinaigrette

Elevated Appetizers

BACON WRAPPED SCALLOPS

\$50 (12 pcs)

Scallops wrapped in bacon and topped with a honey teriyaki glaze

PROSCIUTTO WRAPPED DATES

\$40 (12 pcs) - GF

Medjool dates stuffed with creamy goat cheese, wrapped in prosciutto and drizzled with Mike's Hot Honey

PHYLLO APPETIZERS

Each pastry is stuffed to the brim with a signature Sickles filling - the perfect bite!

LEMON TARRAGON LOBSTER

\$65 (12 pcs)

MUSHROOM DUXELLES

\$40 (12 pcs)

SAUSAGE EN CROUTE

\$40 (12 pcs)

Bottles by Sickles

These wines go perfectly with our holiday menu offerings!

Save 15% on mixed cases and 20% on whole cases

All beer, wine & spirit purchases must be rung up at Bottles by Sickles

Whites

2021 EISACKTAL PINOT GRIGIO

\$15.99

Bright golden yellow in color, a full elegant and harmonious body, and a well-balanced acidity make up this fabulous Pinot. On the nose, it's graceful with a subtle bitter almond note. Pair with our appetizers, seafood and chicken dishes.

2020 BRUNO GIACOSA ROERO ARNEIS

\$29.99

Intense straw colored with greenish glints. The nose presents lemon, pineapple, peach and apricot notes with floral hints. On the palate, it is fresh, full-bodied, with mineral notes and a persistent finish. Pair with our chicken and pork entrees!

DOMAINE VINCENT DUREUIL-JANTHIAL RULLY BLANC 1ST CRU

\$51.99

Aromas of honeyed apple, pear, orange, crushed mint, almond paste and freshly baked bread. Medium to full-bodied, textured layered lively acids, before coming to a mineral finish. Pair with ham or one of our cheese platters.

Reds

2017 CHIARAMONTE NERO D' AVOLA

\$15.99

Intense ruby red with lively purplish hues. Fragrant fruit of plum and blackberries, black cherries and bilberries, cloves, black pepper, dark chocolate and humus. Flavor's power through revealing depth held together with silky tannins. Pair with pastas and steak

2019 BIBBIANO CHIANTI CLASSICO

\$21.99

Brilliant deep ruby red. Aromas of rose, violet with flavors of ripe red cherries and raspberry with dry tannins to keep it a lot together. Pair with cured meats and cheeses and pasta.

ROBERT CRAIG HOWELL MOUNTAIN CUVEE

\$35.99

The 2018 Cuvée Howell Mountain is gorgeous. It will drink well early! Dark red/purplish fruit, rose petal, lavender, spice and leather will all come through in the glass. The Cuvée is 52% Cabernet Sauvignon, 44% Merlot and 4% Malbec. Enjoy with roast, ham and gravy.

Champagne & Sparkling

H.BLIN CHAMPAGNE

\$39.99

Golden straw color with fine but persistent bubbles. Lively and expressive on the nose with notes of citrus and buttered bread. Elegant and clean palate with flavors of ripe green apple and brioche.

SOUTIRAN GRAND CRU BLANC DE BLANC

\$49.99

Intense aromas of baked apples, spices and toasted brioche on the nose. The effervescence is creamy and smooth on the palate with a chalky minerality and clean salinity.

Ask our Cheesemongers about Caviar and Truffles!

Prepared Entrees

ROASTED BEEF TENDERLOIN

\$50.00 lb

Shallot, garlic and herb rubbed grass fed beef tenderloin cooked to medium rare

GRASS FED FILET MIGNON

\$75 • 4 pcs

6 oz. filet mignon steaks simply seasoned and cooked to medium rare

CHICKEN FRANCAISE

\$44 • 10 pcs

Egg & parmesan battered boneless chicken breasts with fresh black pepper, parmesan cheese, lemons & parsley. Includes francaise sauce

CHICKEN MILANESE

\$45 • 8 pcs

Breaded chicken cutlets accompanied by an arugula salad with red onion, Parmigiano Reggiano, grape tomatoes, mozzarella and balsamic dressing

SAUSAGE & PEPPERS

\$36 (4 lbs) - GF

Sweet pork sausage with multi colored peppers, toasted garlic, sweet cherry peppers and onions in marinara sauce and finished with sweet basil

MEATBALLS

\$20 • 15 pcs

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

EGGPLANT ROLLATINI

\$45 • 15 pcs

Thin sliced eggplant that is egg battered and pan-fried. Rolled with seasoned ricotta, roasted red pepper, and wilted spinach. Topped with marinara & Suckles mozzarella

SCALLOPS WITH BROWN BUTTER & SAGE

\$130 • 2 lbs

Pan seared scallops served with brown butter otopop diced squash, sweet potato, red onions and shiitake mushrooms

SHRIMP SCAMPI

\$90 • 35 pcs

Pan-seared U-15 shrimp served in a butter, olive oil & white wine garlic sauce

CRAB CAKES

\$74 • 6 pcs

Lump crab mixed with shallots, scallions, colored peppers, lemon zest, tarragon, Old Bay and parmesan cheese & breading

MAPLE DIJON SALMON

\$110 • 6 pcs

8 oz. salmon filets coated with maple mustard, shallots and rosemary and then topped with shiitake mushrooms

SALMON BEURRE BLANC

\$110 • 6 pcs

Pan seared salmon filets accompanied with a white wine lemon butter sauce

House-made Gravy & Sauces

TURKEY GRAVY

**PT - \$7.99
QT - \$13.99**

BEEF GRAVY

**PT - \$6.99
QT - \$11.99**

HORSERADISH SAUCE

**HALF PT - \$3.99
PT - \$5.99**

CRANBERRY SAUCE

**PT - \$6.99
QT - \$12.99**

Pasta Dishes

CAULIFLOWER AL FORNO

\$28 • serves 15

Baked rigatoni with cauliflower, garlic, capers, sage, mozzarella and Romano cheeses, breadcrumbs, parsley and red pepper flakes

ORECCHIETTE WITH BROCCOLI RABE & SAUSAGE

\$68 • serves 15

Orecchiette tossed with broccoli rabe, sausage and white beans in a shallot, butter & white wine sauce. Finished with parmesan

FIVE CHEESE MAC & CHEESE

\$50 • serves 15

Swiss, cheddar, mozzarella, parmesan & cream cheese mixed with heavy cream and finished with breadcrumbs

LOBSTER MAC & CHEESE

\$140 • serves 15

Lobster claws and tail meat, Gruyere, mozzarella and cheddar cheeses tossed with classic elbow pasta and topped with toasted bread crumbs

TORTELLINI VODKA

\$50 • serves 15

Hearty cheese tortellini tossed with our house-made vodka sauce

BAKED ARTICHOKE FUSILLI

\$50 • serves 15

Fusilli with artichokes, goat cheese, garlic, onions, dill, scallions, mozzarella and parmesan cheeses

CHEESE LASAGNA

\$50 • serves 15

Noodles, seasoned ricotta, marinara, sweet basil & Sickle's mozzarella

MEAT & CHEESE LASAGNA

\$60 • serves 15

Noodles, classic meat sauce, seasoned ricotta & marinara sauce

VEGETABLE LASAGNA

\$75 • serves 15

Layers of noodles, marinara and seasoned ricotta cheese with wilted spinach, roasted peppers, tomato, eggplant & squash. Finished with a classic béchamel sauce, fresh basil & Sickle's Mozzarella

BAKED ZITI

\$50 • serves 15

Penne pasta baked with our housemade marinara, ricotta and mozzarella cheese

PENNE MARINARA

\$30 • serves 15

Penne pasta tossed with our housemade marinara sauce

Risotto & Rice Dishes

MUSHROOM RISOTTO

\$56 • serves 15

Made with onions, mushrooms, chicken & mushroom stock & herbs

BUTTERNUT SQUASH RISOTTO

\$56 • serves 15 - V

Made with onions, autumn flavored vegetable stock & parsley

SAFFRON RICE

\$45 • serves 15 - V

Brown rice simply seasoned with vegetable base, saffron, olive oil, salt & pepper

GARLIC BUTTER RICE

\$35 • serves 15

White rice seasoned with chicken stock, garlic, butter, scallions, salt & pepper

Sides & Vegetables

CLASSIC

MASHED POTATOES

Peeled russet potatoes whipped with hot milk and cold butter. Seasoned with kosher salt & freshly ground black pepper

MED - \$13.00

LG - \$25.00 1/2 PAN - \$38.00

WHIPPED

SWEET POTATOES

Slowly simmered and whipped with butter, honey, brown sugar and cinnamon

MED - \$13.00

LG - \$25.00 1/2 PAN - \$38.00

HERB ROASTED POTATOES

Tricolor new potatoes tossed with garlic, shallots and a variety of herbs

MED - \$14.00

LG - \$28.00 1/2 PAN - \$38.00

STUFFED POTATOES

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

\$5.99 ea

POTATOES AU GRATIN

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

1/2 PAN - \$75

SAUSAGE & APPLE STUFFING

Fresh ground pork sausage tossed with rustic breads, seasonal apples, chicken stock, eggs, sage, thyme, rosemary, salt and pepper

MED - \$14.00

LG - \$27.00 1/2 PAN - \$45.00

STRING BEANS WITH ALMONDS

Sautéed beans in whole butter, toasted almonds, a touch of vanilla extract, kosher salt and freshly ground pepper

MED - \$9.00

LG - \$19.00 1/2 PAN - \$37.00

BRUSSELS SPROUTS WITH BACON

Whole roasted Brussels sprouts tossed with bacon, olive oil, Vermont maple syrup, autumn spices & rosemary

MED - \$15.00

LG - \$44.00 1/2 PAN - \$58.00

VEGETABLE MEDLEY

Asparagus, broccoli, cauliflower, carrots and peppers with our housemade maple butter

MED - \$15.00

LG - \$30.00 1/2 PAN - \$40.00

Vegan Dishes

VEGETABLE TOWERS

\$45 • 6 pcs - GF

Eggplant, zucchini, yellow squash, onion and tomato stacked and drizzled with balsamic glaze & herb oil

WHITE BEAN RAGU

\$45 • serves 15 - GF

White beans with tomatoes, white wine, mirepoix, garlic, olive oil, basil & chili flakes

MASHED POTATOES

\$50 - 1/2 PAN

Yukon gold potatoes seasoned with olive oil, kale, rosemary, scallions, chili flakes, salt and pepper

MUSHROOM STUFFING

\$70 - 1/2 PAN

Bread cubes with shallots, kale, shiitake mushrooms, dried cranberries, garlic, celery, olive oil, salt & pepper

Breakfast & Fruit

BREAKFAST PLATTER

\$40

QUICHE

\$15-\$17

Choose from the following flavors:

Four Cheese; Lorraine; Tomato, Bacon, Cheddar; Asparagus & Goat Cheese; Broccoli, Ham & Cheddar

FRUIT PLATTER

\$70

An assortment of fresh cut seasonal fruit arranged beautifully on a platter

CROISSANT PLATTER

\$70

CINNAMON FRENCH TOAST

\$40

Decadent and flavorful French toast topped with whipped cinnamon butter and served with maple syrup

MIXED BERRY BOWL

\$15

1.5lbs of blueberries, blackberries, strawberries and raspberries topped with a sprig of fresh mint

FRUIT BOWL

\$30

4lbs of our seasonal fruit salad

Baked Goods & Rolls

DINNER ROLLS

\$10.99 dz

Mix of Parker House, Brioche, Honey Wheat and 7 Grain

HOUSE-MADE BISCUITS

\$3.99 - 4 pk

Buttermilk or Cheddar Chive

HAWAIIAN SLIDER ROLLS

\$4.49 - 12 pk

Perfect as a dinner roll or for a turkey and cranberry sandwich the next day!

CHEESECAKE

\$35

Creamy, rich and delicious! Our classic cheesecake is made with cream cheese, sour cream, vanilla, sugar & eggs atop a graham cracker crust.

BUCHE DE NOEL

\$64

Yellow genoise cake rolled & filled with rich chocolate filling and topped with chocolate glaze and icing poinsettias

CANNOLI PLATTER

\$55

12 of our cannolis filled with chocolate chip cannoli cream

BALTHAZAR STOLLEN

\$35

A traditional rum soaked Christmas bread packed with almonds, dried fruit and ribbons of marzipan.

COOKIE PLATTER

\$30

A mix of our housemade cookies! Includes chocolate chip, cranberry oatmeal and sugar

COOKIE & DESSERT BAR PLATTER

\$40

A delicious combination of our cookies and assorted dessert bars

DESSERT BAR PLATTER

\$40

12 assorted dessert bars, each cut into 4 pieces

Pick up & Delivery

CATERING PICK UPS

Sickles Market in Little Silver will be offering curbside pick up **ONLY** for Christmas this year. Sickles Red Bank will be offering in-store pick up **ONLY** inside the lobby of the Anderson Building.

Don't worry Little Silver shoppers, you'll still be able to shop inside the market for your favorite holiday goodies or any last minute necessities.

Catering pickup and delivery times will be strongly enforced this year, as we want to safely accommodate all of our customers at Sickles Market, Sickles Red Bank & Bottles by Sickles. If you need to update the time of your pickup or delivery, all changes must be made by 4pm on Tuesday, December 20th.

**Curbside Pickup in Little Silver is available
Saturday, 12/24 from 9am - 2pm**

MONMOUTH COUNTY HOLIDAY CATERING DELIVERY

Holiday Delivery is available

Friday 12/23 and Saturday 12/24

from the below time blocks only:

8:00am - 12:00pm

12:00pm - 3:00pm

LOCAL DELIVERY CHARGES DO APPLY

CANCELLATIONS

All cancellations must be made 72 hours in advance of the scheduled delivery or pickup time or you will be charged 50% of the order total.

QUESTIONS? CONTACT OUR CATERING TEAM

Little Silver: 732.741.9563 ext 2133

Red Bank: 732.852.5700 ext 4128

Bottles: 732.852.5353

**Email: catering@sicklesmarket.com
sicklesmarket.com/catering**

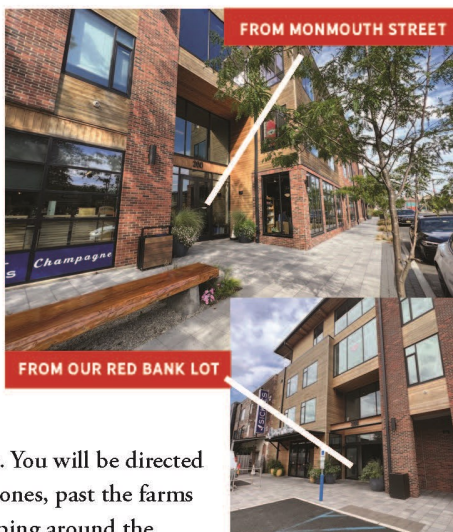
HOW TO PICK UP *your* CATERING ORDER

FROM *Sickles* RED BANK

All pick ups will take place inside the Anderson Building at 200 Monmouth Street IN THE LOBBY between Bottles by Sickles and Sickles Red Bank. You may park on Monmouth Street OR park in our FREE parking lot off Shrewsbury Ave. to enter the lobby from the rear.

FROM *Sickles* LITTLE SILVER

Do NOT turn left into our main parking lot. You will be directed to drive straight ahead, bearing right at the cones, past the farms on the right. Continue on Harrison Ave. looping around the BACK of the property. Stop at the CHECK-IN TENT at the top of the hill where you will be directed to a numbered PARKING SPOT. Enjoy HOT APPLE CIDER while we retrieve your order! When you're ready to leave, turn left at our service road, then right, back onto Harrison Ave. to exit.



RED CARS

represent customers picking up CATERING ORDERS

YELLOW CARS

represent NON-CATERING customers



The Anderson Building

200 MONMOUTH STREET

RED BANK

732.852.5353



making spirits bright
in Red Bank