

SICKLES MARKET

Catering Menu

SPRING & SUMMER

**LET US BRING
THE SICKLES MARKET KITCHEN
TO YOU.**

SICKLES



MARKET®

SHARING QUALITY SINCE 1908

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

Breakfast

BREAKFAST BASKET

\$29.99

6 buttermilk biscuits, 6 scones, 6 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 2 (8 oz) containers of cream cheese

BUILD A BRUNCH

\$109.99

Breakfast Basket
Pear & Arugula Salad
Choice of 3 Large Quiches
Fresh Fruit Bowl

Add Coffee Package \$19.99

DONUT PLATTER

\$29.99

24 of our house-made Apple Cider Donuts, sliced in half

QUICK BREAD PLATTER

\$32.99 (48 pcs)

A seasonal assortment of our tea breads. Served with preserves & butter

Quiches

Our Trio of Quiches package is perfect for brunches, showers or business lunches.

3 large quiches \$34.99

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

House-Made Cheeses

MOZZARELLA

\$11.99 lb

Made fresh every morning! It's creamy, with just enough salt. A wonderful addition to your meals all year round! Smoked mozzarella available too!

BURRATA

\$15.99 lb - 48 Hour pre-order

Our Burrata cheese takes Sickles mozzarella in a decadent direction - it's mozzarella that's formed into a pouch and then filled with soft, stringy curd and cream. This is a great item to serve at dinner parties, as it's easy to share.

FRESH RICOTTA

\$10.99 lb

Sickles Ricotta is the perfect texture and consistency. Drizzle just a little honey or olive oil on top for extra deliciousness.

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.

ANTIPASTO

SMALL \$49.99 (serves 12-15)

LARGE \$79.99 (serves 18-20)

Genoa salami, pepperoni, soppressata, aged provolone, ciligene, festive olive blend, pepper shooters, artichokes & Peppadews™

BRUSCHETTA BASKET

\$34.99

Freshly diced tomatoes, onions, garlic & peppers finished with a touch of vinegar. Served with parmesan crostini

CRUDITE BASKET

SMALL \$44.99 (serves 10-12)

LARGE \$59.99 (serves 18-20)

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

MEXICAN BASKET

\$44.99

Guacamole, red tomato salsa, corn & black bean salsa and black bean salsa. Includes house-made tortilla chips

MEDITERRANEAN BASKET

\$39.99

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

JUMBO SHRIMP COCKTAIL

SMALL \$59.99 (20-25 pcs)

LARGE \$99.99 (40-45 pcs)

Steamed jumbo shrimp served with cocktail sauce & lemon wedges

DELUXE SANDWICH PLATTER

5 Sandwich Platter \$59.99

10 Sandwich Platter \$79.99

Mix & match any Sickles sandwich and/or wrap. Each sandwich can be cut into 2 -3 pieces. **Ask about our cold cut platter!**

CROISSANT SANDWICH BASKET

\$99.99

Tuna salad, chicken salad and egg salad served with 12 croissants

3' ROUND OR 6' SUB SANDWICHES

48 hour pre-order

3' ROUND - \$79.99 (serves 18-20)

6' - \$159.99 (serves 36-40)

Choice of Italian, turkey or roast beef. Includes 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; turkey & mayonnaise; ham salad; cucumber & cream cheese; smoked salmon with scallions & cream cheese

(Add \$5 for each Salmon tea sandwich)
Bread options include: white, wheat or rye

CAPRESE PLATTER

\$34.99

Fresh sliced Heirloom or New Jersey tomatoes, Sickles mozzarella & basil. Served with house-made pesto

Fine Cheese & Specialties

Small serves 6

Large serves 12

CHEESE PLATE FOR TWO

\$29.99

Features Sottocenere, an Italian truffle cheese; Comte, an iconic French cheese; La Tur, a tri latte Robiola. Garnished with chocolate, berries and dried fruit

GOURMET CHEESE PLATTER

SMALL \$59.99 (serves 10-12)**LARGE \$119.99 (serves 20-25)**

Hand cut artisanal cheese wedges, garnished with fresh & dried fruit

CLASSIC CHEESE PLATTER

SMALL \$49.99 - serves 12-15**LARGE \$79.99 - serves 20-25**

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

SMOKED SALMON PLATTER

SMALL \$34.99 • LARGE \$54.99

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

CHARCUTERIE PLATTER

SMALL \$39.99 • LARGE \$59.99

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

TAPAS PLATTER

SMALL \$39.99 • LARGE \$59.99

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

FRUIT TOPPED BRIE

\$24.99 - serves 10-15

A whole brie (11lb) beautifully topped with fresh berries

PÂTÉ PLATTER

\$39.99

Country style green peppercorn pate, mousse truffee and cornichons. Complimented with spicy Dijon & whole grain mustard and multigrain flatbread
\$59.99 with Salmon Caviar

Sushi Platters

White or brown rice available. Inquire about Custom Platters.

SMALL #1

WHITE \$50 • BROWN \$55

2 of each: Tuna Avocado Roll, Salmon Avocado Roll & Shrimp California Roll
48 pieces total

SMALL #2

WHITE \$45 • BROWN \$50

2 of each: California Roll, Philadelphia Roll & Shrimp Tempura Roll
48 pieces total

LARGE #1

WHITE \$60 • BROWN \$65

2 of each: Philadelphia Roll, Shrimp Tempura Roll, Veggie Roll & California Roll
64 pieces total

LARGE #2

WHITE \$65 • BROWN \$70

2 of each: Shrimp Tempura Roll, California Roll, Salmon Avocado Roll & Tuna Avocado Roll. 64 pieces total

Starters

Reheating Required

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

7 LAYER DIP

\$39.99 • 48 hour pre-order

Filled with pulled pork, pimento cheese, guacamole, kidney beans, tomato & corn salsas, black olives, romaine lettuce & cilantro. Includes house-made tortilla chips, guacamole, sour cream and lettuce

POTATO SKINS

\$32.99 (30-35 pcs)

Classic potato skins with bacon bits, cheddar cheese & green onions served with sour cream

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)

Chicken tenders tossed in a sweet honey sauce with a touch of heat

WING DINGZ™

\$42.99 (40 pcs)

Breaded chicken wings and drumsticks are deep fried for a crispy, juicy finish. Includes ranch dressing

POTATO PANCAKES

\$19.99 • 48 hour pre-order

12 large potato pancakes or
24 mini potato pancakes
Includes house-made applesauce and sour cream

ARANCINI

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

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

MINI CRAB CAKES

\$99.99 (40 pcs)

Crab meat mixed with scallions, shallots, red, yellow & green peppers with fresh thyme, tarragon & parsley, Old Bay Seasoning and parmesan. Served with chipotle lime aioli

PIGS IN A BLANKET

\$19.99 lb (15-20 pcs)

Mini Sabrett hot dogs wrapped in puffed pastry

STUFFED MUSHROOMS

CRAB MEAT \$59.99 (40 pcs)

ASIAGO & SAUSAGE \$49.99 (40 pcs)

Stuffed with lump crab meat mixed with flour, panko breadcrumbs, mayonnaise, lemon juice and spices. Topped with bread crumbs 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

Salads

Each salad serves 10-12.

All salads are served in a black bowl with 8 oz. of dressing on the side.

ADD TO ANY SALAD (2 lbs)

Grilled Chicken \$10, Grilled Shrimp \$30, Grilled Salmon \$35

GARDEN

\$39.99

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

SPRING

\$49.99

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

GREEK

\$49.99

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

LOCAL HARVEST

\$79.99

Three Forks Farms locally grown salad mix, Euphoria cheese, dried cranberries & citrus vinaigrette

ARUGULA & PEAR

\$49.99

Arugula, pear slices, pecans, dried cranberries & crumbled blue cheese. Served with balsamic dressing

BEET & GOAT CHEESE

\$39.99

Mesclun with roasted beets, mesclun, fresh goat cheese, sliced oranges & caramelized walnuts. Served with lemon thyme vinaigrette

ROASTED ASPARAGUS

\$49.99

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

CAESAR

\$39.99

Romaine lettuce with grape tomatoes and parmesan. Served with Caesar dressing & croutons

Catering Packages

Whether you're hosting a dinner party, bridal shower or birthday celebration, catering from Sickles Market will delight you & your guests. Our seasonal catering packages are curated by our chef to perfectly feed 10-12 guests. Each package comes with a starter, entrée, sides and dessert - the hardest part is choosing which package you want!

**To view our Catering Packages visit:
sicklesmarket.com/catering**

Vegetables & Sides

Reheating Required

CLASSIC MASHED POTATOES

\$4.99 lb

Potatoes mashed with butter, milk, salt and pepper - simple & classic

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 and honey butter

POTATOES AU GRATIN

\$39.99 (serves 10-12)

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

ROASTED BABY POTATOES

\$6.99 lb

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

STUFFED JACKSON POTATOES

\$3.99 ea

Baked potatoes stuffed with sour cream, cheddar cheese, bacon & butter

Available without bacon

GOAT CHEESE POTATO TOWERS

\$5.99 ea

Idaho potatoes whipped together with goat cheese, red onion, peppers, rosemary, thyme & parmesan

MEDITERRANEAN ORZO

\$10.99 lb

Orzo tossed with Kalamata olives, feta cheese, peppers, onions, broccoli, fresh herbs and seasonings

BROWN RICE MEDLEY

\$6.99 lb

Brown rice with grape tomatoes, cucumbers, scallions, fresh avocado, lime juice and seasonings

RANCHO GORDO BEANS & COCONUT RICE

BEANS - \$8.99 lb

RICE - \$4.99 lb

Heirloom black beans with onions, peppers, garlic, cumin and spices served over coconut rice

STRING BEANS WITH ALMONDS

\$8.99 lb

String beans tossed with olive oil, sea salt, pepper & slivered almonds

ASIAN GREEN BEANS WITH CASHEWS

\$8.99 lb

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

ROASTED ASPARAGUS

\$8.99 lb

Roasted asparagus with olive oil, sea salt & pepper

GLAZED TRI COLOR CARROTS

\$8.99 lb

Seasoned with orange juice, honey, caraway powder, dill, salt & pepper

Vegetables & Sides

Reheating Required

SEASONAL GRILLED VEGETABLES

\$8.99 lb

A seasonal assortment of freshly grilled vegetables with fresh herbs & olive oil

VEGETABLE MEDLEY WITH SMOKED MAPLE BUTTER

\$9.99 lb

A mix of seasonal vegetables with our house-made smoked maple butter

STEAMED BROCCOLI

\$6.99 lb

Seasoned with olive oil & sea salt

ITALIAN STYLE BROCCOLI RABE

\$10.99 lb

Fresh broccoli rabe sautéed with garlic, extra virgin olive oil, fennel powder, basil, red and black pepper flakes, salt & parmesan

SAUTEED SPINACH

\$8.99 lb

Seasoned with olive oil, sea salt & pepper

GRILLED ARTICHOKE

\$10.99 lb

Artichoke hearts seasoned with lemon, olive oil, parsley, garlic, oregano, salt & pepper

CLASSIC BAKED BEANS

\$6.99 lb

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

BEET & CITRUS SALAD

\$8.99 lb

Beets with red onions, oranges, olive oil, parsley, salt & pepper

Seafood Entrées

Reheating Required

CRAB CAKES

\$8.99 ea or 2 for \$16 (4 oz. each)

Lump crab meat mixed with flour, panko bread crumbs, Hellman's® mayonnaise, Old Bay Seasoning, lemon juice and spices

FLOUNDER

\$89.99 (12 pcs)

Choice of: Francese or Panko Crusted

HOUSE-SMOKED SALMON

\$49.99 lb

Our salmon is house cured and smoked right here at Sickles Market.

SALMON FILET

\$139.99 (12- 8 oz. filets or 24 -4 oz. filet)

Choice of: Poached or grilled salmon.
Served with a lemon dill sauce

WHOLE STEAMED LOBSTER

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Whole lobsters steamed to perfection! Enjoy with butter

SOFT SHELL CRABS

\$10.99 ea

Panko crusted and delicious for Summer. Francese and Lemon Pepper available with 48 Hour Notice

Entrées

Each item serves 10-12 unless otherwise noted.

BBQ BABY BACK RIBS

\$99.99 (serves 12-15) or \$10.99 lb

Grilled to perfection and served with BBQ sauce

BBQ PULLED PORK

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

Pulled & shredded. Served with BBQ sauce

BBQ CHICKEN

\$36.99 (serves 12-15) or \$8.99 lb

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

MEATBALLS

\$39.99 (30 pcs) or \$8.99 lb

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

SAUSAGE & PEPPERS

\$39.99

Sweet pork sausage, multi-colored peppers and onions in a zesty tomato sauce finished with fresh basil

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

GRILLED CHICKEN

\$39.99 or \$9.99 lb

Grilled chicken breasts served with your choice of seasoning: Balsamic, Teriyaki, Rosemary Olive Oil or Lemon Herb

CHICKEN FRANCESE

\$39.99 (24 pcs) or \$9.99 lb

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

CHICKEN PARMESAN

\$39.99 (12 pcs) or \$9.99 lb

Our version of classic chicken parmesan! Made with marinara sauce, basil, fresh black pepper, parmesan, fennel powder, and our house-made mozzarella

CHICKEN MARSALA

\$39.99 (12 pcs) or \$9.99 lb

Sliced chicken cutlets with Marsala wine sauce and slices of Portobello mushrooms

EGGPLANT STACKS

\$8.99 lb

Panko breaded eggplant rounds layered with ricotta and mozzarella cheeses & marinara sauce

ROMANO CHICKEN WITH TOMATO COULIS

\$10.99 lb

Crispy, juicy chicken cutlets with Romano cheese crust and served with a tomato coulis

BLACKENED CHICKEN

\$39.99 (24 pcs) or \$9.99 lb

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

FRIED CHICKEN

48 hour pre-order

\$36.99 (16 pcs) or \$8.99 lb

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

NASHVILLE STYLE HOT CHICKEN

48 hour pre-order

\$36.99 (16 pcs) or \$8.99 lb

Lightly fried chicken with our signature Nashville spice blend & Frank's Red Hot Sauce

Entrées

Each item serves 10-12 unless otherwise noted

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

\$29.99 with vodka sauce

~
\$39.99 with balsamic chicken & garlic sauce

~
\$39.99 with balsamic chicken & vodka sauce

HOUSE-MADE MAC & CHEESE

\$39.99

Kerrygold Cheddar, Ben's Cream Cheese, herb butter, maple Dijon mustard, salt & pepper with Rotelle pasta

Ask about our classic 5 Cheese Mac & Cheese

BAKED ZITI

\$39.99

Ziti tossed with our marinara sauce and topped with Sicilies mozzarella and parmesan cheese

TORTELLINI VODKA

\$49.99

Hearty cheese tortellini tossed with our house-made vodka sauce

PENNE AGLIO E OLIO

\$39.99

Penne pasta tossed with balsamic chicken, butter, olive oil, chili flakes, fennel & basil

EGGPLANT ROLLATINI

\$39.99

Breaded & fried eggplant rolled with red peppers, spinach, parmesan, mozzarella & ricotta cheeses. Topped with marinara sauce

FARRO RISOTTO

\$29.99

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

SHEPHERD'S PIE

\$8.99 SM - \$17.99 FAMILY

Ground chuck meat with carrots, celery, onions, peas, garlic and fresh herbs. It's topped with mashed potatoes and baked until golden brown.

CHICKEN POT PIE

\$7.99 SM - \$15.99 FAMILY

Delicious chunks of chicken, potatoes, carrots and onions baked together with fresh herbs and spices in a flaky pie crust

CHICKEN QUESADILLAS

\$9.00 ea

Chicken seasoned generously with garlic, cumin, chili powder and coriander, then pressed with peppers, red onions, cilantro and cheese

MUSHROOM QUESADILLAS

\$10.99 ea

Roasted mushrooms, creamy goat cheese, mozzarella, spinach and roasted tomatoes melted into a spinach tortilla

SALMON BURGERS

\$15.99 lb

Salmon with shiitake mushrooms, red & yellow peppers, shallots, fresh lemon zest & tarragon mixed with Old Bay seasoning

TURKEY BURGERS

\$12.99 lb

Ground turkey with red peppers, scallions and corn seasoned with fresh basil, thyme, and 7-grain bread crumbs. Our turkey burgers are drizzled with a maple mustard sauce and finished with smoked salt & smoked black pepper

Fruit & Dessert

FRUIT BOWL

\$19.99 (serves 10-12) • 5 lbs

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

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

FRESH FRUIT TART

\$29.99 ea

Filled with vanilla pastry cream & topped with seasonal fruit

MIXED BERRY BOWL

\$10.99 lb

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

BROWNIE PLATTER

SMALL \$19.99 (24 pcs)

LARGE \$32.99 (48 pcs)

Old fashioned chocolate brownies

OR

Mixed (plain and walnut)

FLOURLESS CHOCOLATE TORTE

\$24.99

This torte is made with almond paste, butter, eggs, sugar, cocoa powder and topped with dried sour cherries & almonds

FRESH CREAM PIES

\$16.99 ea

Choice of Key lime, banana, chocolate or coconut cream

FRENCH MACARONS

\$22.49 dz

Colorful almond meringue cookies available in a variety of seasonal flavors

COOKIE PLATTER

SMALL \$16.99 (24 pcs)

LARGE \$29.99 (48 pcs)

Our house-made cookies are baked fresh daily! An assortment of chocolate chip, cranberry oatmeal, dark chocolate peanut butter chip & carrot cake with white chocolate chips

Also available as a Nut Free Platter

DESSERT BAR PLATTER

SMALL \$19.99 (24 pcs)

LARGE \$32.99 (48 pcs)

An assortment of our delectable seasonal dessert bars!

Also available as a Nut Free Platter

COOKIE & DESSERT PLATTER

SMALL \$19.99 (24 pcs)

LARGE \$32.99 (48 pcs)

A delicious combination platter of our cookies & seasonal dessert bars

QUICK BREAD PLATTER

\$32.99 (48 pcs)

An assortment of seasonal tea bread, sliced and plattered. Served with preserves & butter

RUGELACH PLATTER

\$29.99 (18 pcs)

A delicious assortment of apricot, chocolate, cinnamon & raspberry rugelach

CLASSIC CHEESECAKE

\$29.99 ea

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

MINI WHOOPIE PIES

\$6.99 dz

Perfectly sweet with a rich chocolate cake and creamy vanilla filling

ASSORTED DINNER ROLLS

\$9.99 dz

Parker House, Brioche, Cranberry Walnut, Multigrain & Petit Pan

ORDERING

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

Not sure how much to order? Catering orders 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 during holidays.

PRICING

All prices on our catering menu are subject to change without notice. Full payment is required at the time of order. Catering orders are fully refundable with 48 hour cancellation notice.

SUBSTITUTIONS & CHANGES

We think our catering items will meet all of your needs; however, if you would like to make a change, there will be a \$10 charge for every substitution made, no exceptions. All changes must be made 48 hours in advance.

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 \$10 fee for all custom platters.

PAPER GOODS

We offer a selection of Caspari paper ware in our Gifts & Kitchen Essentials Department, available in a wide array of seasonal styles and colors.

CANCELLATIONS

All changes and cancellations must be made 48 hours in advance of the scheduled delivery or pickup time or you will be charged 50% of the order total.

PLAN AN EVENT WITH DARRYN MURPHY

EVENT DESIGN - RENTALS - FLORALS

Darryn Murphy and our Event Design Team will transform your next event. The Sickles Market Event Design Team believes that both small and large scale projects demand the highest quality and attention to detail and they will work within any budget. Darryn can assist with rentals, floral arrangements, catering and more! Call Darryn today to set up your appointment!

QUESTIONS? CONTACT OUR CATERING TEAM

Telephone: 732.741.9563

Email: catering@sicklesmarket.com

sicklesmarket.com/catering