



SPRING SUMMER  
2024  
CATERING MENU

shown here:  
THE FRENCH  
CONNECTION  
PACKAGE  
Details on page 37



**Sickles Market**  
1 Harrison Avenue | Little Silver, NJ  
OPEN 9am-6pm DAILY  
732.741.9563



**Bottles by Sickles**  
200 Monmouth Street | Red Bank, NJ  
OPEN 10am-8pm Monday - Saturday | 10am -7pm Sunday  
732.852.5353



# Sickles Market

**Our Catering Team answers the phone**  
from 9 am - 5 pm daily  
**TO PLACE AN ORDER CALL**  
732.741.9563 x2133  
or **EMAIL** [catering@sicklesmarket.com](mailto:catering@sicklesmarket.com)

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## BREAKFAST

### Platters

#### **BREAKFAST PLATTER \$40 - SERVES 12**

Includes our cheddar chive biscuits, seasonal scones, mini blueberry muffins and a mix of plain and chocolate croissants with whipped butter & Bonne Maman Strawberry Jam

#### **HOUSEMADE DONUT PLATTER \$30**

24 of our housemade Apple Cider Donuts displayed on a platter

#### **CINNAMON FRENCH TOAST**

**\$40 - SERVES 6 - 8**

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

#### **AVOCADO TOAST PLATTER**

**\$80 - SERVES 10**

Sliced and toasted 7-grain bread served with smashed avocado, olive oil, arugula, sliced radish and lemon wedges

#### **DEVILED EGG PLATTER (GF) \$30**

24 of our classic deviled eggs, plattered and topped with smoked paprika and parsley

### Quiches and Egg Dishes

#### **QUICHE \$15 - \$17 - SERVES 6**

##### **CHOOSE FROM THE FOLLOWING FLAVORS:**

Four Cheese | Broccoli, Ham & Cheddar | Asparagus & Goat Cheese | Artichoke & Goat Cheese | Tomato, Bacon & Cheddar | Tomato, Feta & Spinach | Vegetable | Mushroom & Spinach | Quiche Lorraine

#### **SOUTHWEST SCRAMBLE \$40 - SERVES 10**

Cheesy scrambled eggs topped with tomato salsa and sliced avocado

#### **CLASSIC SCRAMBLED EGGS \$25 - SERVES 10**

### Fresh Fruit

#### **FRUIT BOWL (GF) \$30 - SERVES 10-12**

4 lbs of our seasonal fruit salad from our Produce Department

#### **MIXED BERRY BOWL (GF)**

**\$15 - SERVES 4-6**

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

#### **FRUIT PLATTER (GF) \$65 - SERVES 15**

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

#### **PARFAIT BOWL \$60 - SERVES 10-12**

Vanilla yogurt topped with Nature's Valley Granola and fresh berries

### FRUIT PLATTER



## CHEESE & CHARCUTERIE PLATTERS

### CLASSIC CHEESE PLATTER

**SMALL - \$50 SERVES 8-10**

**LARGE - \$80 SERVES 15-18**

A collection of cubed cheeses coupled with fresh strawberries and grapes

### GOURMET CHEESE PLATTER

**SMALL - \$60 SERVES 8-10**

**LARGE - \$120 SERVES 15-18**

Hand-cut artisan cheeses accented with berries, grapes and all-natural dried fruit

**ADD SOME MEAT TO YOUR GOURMET**

Charcuterie upgrade for SMALL - Add \$20

Charcuterie upgrade for LARGE - Add \$30

**ADD A VEGAN CHEESE - ADD \$10**

### SPRING & SUMMER ASSORTMENT

**\$75 SERVES 6-8**

This platter is the perfect mix of everything you would want this season. Kanaal Aged Gouda, Manchego, fresh goat cheese encrusted with toasted sesame seeds, hot soppressata, prosciutto-wrapped melon, Marcona almonds, crisp crackers and olives. Garnished with hot pepper jelly, fresh berries & mint.

### CHARCUTERIE PLATTER

**\$ 60 - SERVES 8**

**THIS PLATTER IS MEAT ONLY**

Grilled andouille, pâté de campagne, artisanal sweet sopressata, grainy mustard, thin-sliced prosciutto, Folies Black Cherry Jam, cerignola olives and Sickles' own spicy prosciutto spread

### WHIPPED RICOTTA PLATTER

**\$30 SERVES 10-12**

Our famous whipped ricotta with honeycomb is the star of this platter. We added sliced baguette as the perfect vessel for this exquisite dip and Dardimans mandarin crisps for garnish

### SMOKED SALMON PLATTER

**\$65 - SERVES 6-8**

Our new smoked salmon platter features Catsmo smoked salmon, crème fraîche, capers, pickled red onion, blinis, cucumber, lemon wedges and fresh dill. Ask our catering specialist about adding on caviar for the ultimate smoked salmon experience.

### ANTIPASTO PLATTER

**SMALL - \$60 SERVES 15**

**LARGE - \$100 SERVES 25**

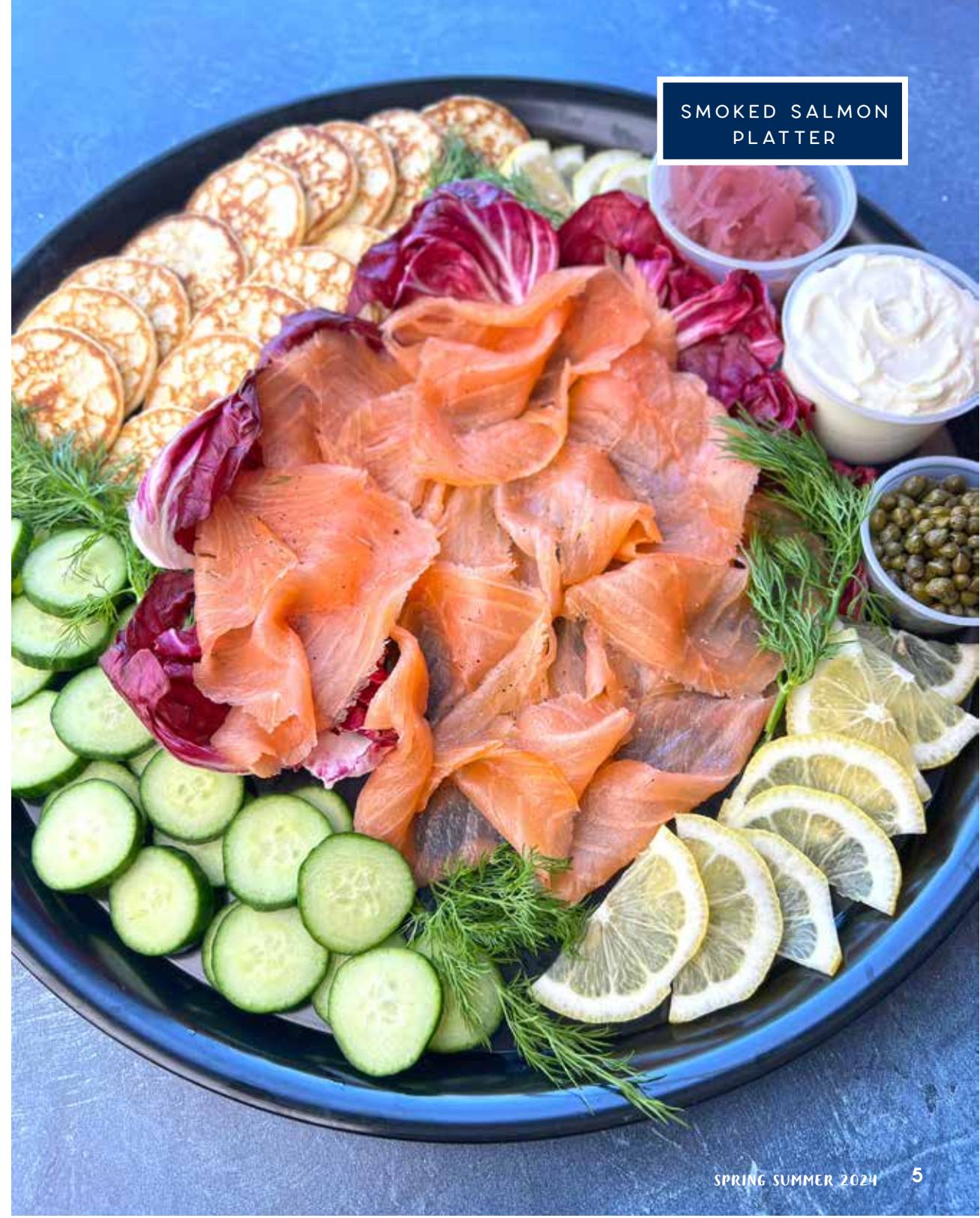
Genoa salami, pepperoni, sweet soppressata, aged provolone, mozzarella balls, festive olive blend, pepper shooters, artichokes & peppadews

### CAPRESE PLATTER

**\$40 - SERVES 12**

Fresh sliced heirloom or Jersey tomatoes with Sickles' Own mozzarella and fresh basil. Served with housemade pesto

SMOKED SALMON  
PLATTER



## SPECIALTY PLATTERS

### LOBSTER SALAD SLIDER PLATTER

15 FOR \$140

Housemade lobster salad on buttered Hawaiian slider rolls

### FILET SLIDER PLATTER

15 FOR \$150

Grass-fed filet of beef with horseradish sauce on Hawaiian slider rolls

### FILET OF BEEF PLATTER (GF)

SMALL - \$120 2 LBS

LARGE - \$240 4 LBS

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

### CHILLED POACHED SHRIMP PLATTER (GF)

SMALL - \$50 25 PCS

LARGE - \$100 50 PCS

Served with Sickles' Own Cajun cocktail sauce & lemon wedges

### CRUDITE (GF)

SMALL - \$55 WITH RANCH

LARGE - \$85 WITH RANCH & HUMMUS

Sliced red & yellow peppers, celery, carrots, cucumbers, grape tomatoes, zucchini, yellow squash, asparagus, broccoli, snap peas, and watermelon radish

### FIESTA PLATTER \$65

Guacamole, red tomato salsa, black bean salsa, mango salsa, mini sweet peppers, and our housemade tortilla chips

### BRUSCHETTA PLATTER \$35

Our housemade bruschetta served with Parmesan crostini

### MEDITERRANEAN PLATTER

\$100 - SERVES 15-20

An upgrade on one of our classics! Our Mediterranean platter is ready-to-eat and features grilled naan bread, classic hummus, beet hummus and tzatziki, tabbouleh, cubed feta, kalamata olives, spicy tangerine chili olives, stuffed grape leaves, sliced cucumbers and cherry tomatoes



FILET OF BEEF PLATTER



## SANDWICH PLATTERS

### Deluxe Sandwich Platter

5 FOR \$65

10 FOR \$130

Mix and match any of our 10 sandwiches. Each sandwich can be cut into 2-3 pieces, depending on the bread choices.

**\$5 UPCHARGE FOR EACH SANDY HOOK OR SICKLES SANDWICH**

### 3 Foot Round Sub

\$120 - SERVES 20

48 HOUR PRE-ORDER REQUIRED

CHOOSE UP TO TWO SANDWICH STYLES:

Italian, turkey & American cheese or roast beef & provolone. **INCLUDES YOUR CHOICE OF SALAD (5 LBS)** Potato salad, macaroni salad or coleslaw.

### Artisan Sandwich Platter

12 FOR \$130

Each platter contains 12 sandwiches on one style of bread (mini baguettes, mini croissants, or focaccia). **CHOOSE FROM THE FOLLOWING VARIETIES:** prosciutto & mozzarella with arugula, roasted red peppers and balsamic | turkey & brie with cranberry relish | ham with fontina and Dijon | tomato and mozzarella with basil and pesto | chicken salad | egg salad | tuna salad

### Tea Sandwich Platter

\$60 - 40 TEA SANDWICHES

Each platter contains 40 tea sandwiches.

**CHOOSE FROM THE FOLLOWING VARIETIES:**

Cucumber, cream cheese & chive on rye | Berkshire ham, Finlandia Swiss & housemade pear jam on whole grain | tuna salad & leaf lettuce on whole grain | egg salad & baby arugula on white | turkey, goat cheese & housemade cranberry sauce on sourdough | turkey salad on sourdough

**ADD SMOKED SALMON, CREAM CHEESE & SCALLIONS ON RYE - \$5 UPCHARGE PER SMOKED SALMON SANDWICH**



## SANDWICHES

### Turkey

#### TURKEY AVO

Roasted turkey, avocado, black pepper aioli, lettuce, salt & pepper on pumpernickel

#### TURKEY CLUB

Sickles' Own Turkey, leaf lettuce, bacon, tomatoes and Hellmann's Mayo on white toast

#### THE CALIFORNIA ROLL

Ovengold turkey, Muenster cheese, lettuce, avocado, tomato and mustard on a multigrain roll

#### THE FAIR HAVEN

Warm honey maple turkey, bacon, Swiss cheese, coleslaw and Russian dressing on a ciabatta roll

#### THE GOBLER

Roasted turkey with goat cheese and cranberry relish on a multigrain roll

#### THE SWEET ADELAIDE

Ovengold turkey, bacon, avocado, spinach and honey mustard on a tortilla wrap

#### THE TRIPLE DECKER

Ovengold turkey, corned beef, Swiss cheese, Russian dressing and coleslaw on rye bread

### Chicken

#### THE CAESAR WRAP

Balsamic chicken, romaine lettuce, tomato and Caesar dressing on a sundried tomato wrap

#### BAJA CHICKEN CLUB

Lemon herb chicken, lettuce, tomato, avocado and chipotle mayo on white bread

#### THE SEA BRIGHT

Balsamic chicken, roasted red peppers, fresh mozzarella and pesto on a tortilla wrap

#### CHICKEN CIABATTA

Balsamic chicken, avocado, spring mix and bacon garlic aioli on ciabatta

#### CHICKEN FIESTA

Balsamic chicken, pepper jack cheese, avocado, black bean salsa, chipotle ranch and shredded lettuce on a sundried tomato wrap

#### THE BANDIT

Breaded chicken cutlet, pepper jack cheese, BBQ sauce, bacon ranch dressing, lettuce & tomato on a tortilla wrap

### Roast Beef

#### THE PARKER HOUSE

Grass-fed roast beef, provolone cheese, leaf lettuce, tomato and horseradish sauce on a Kaiser roll

#### THE PEPPER ROAST

Grass-fed roast beef, Swiss cheese, pickled peppers, Pepperhouse Gourmaise and arugula on a ciabatta roll

### Ham & Pork

#### ITALIAN SUB

Genoa Salami, Cappy ham, picante provolone, red onions, romaine lettuce, tomato & Italian dressing on a sub roll

#### THE LITTLE SILVER

Sickles' Own Ham, brie, granny smith apples, baby arugula and ham glaze on a ciabatta roll

#### THE SICKLES SANDWICH

Prosciutto, mozzarella, roasted red peppers, baby arugula, extra virgin olive oil & balsamic vinegar on a Balthazar baguette

#### BLT

Bacon, lettuce & tomato with Hellmann's mayo on white toast

### Veggie

#### THE GARDEN STATE

Grilled veggies, mozzarella, leaf lettuce and pesto on a spinach wrap

#### GREEN GODDESS CRUNCH

Sliced avocado, cucumber, snow peas, Bibb lettuce, mozzarella & green goddess dressing on wheat bread

### Seafood

#### THE SANDY HOOK

Shrimp salad with lettuce and tomato on a Kaiser roll

#### TUNACADO

Tuna salad, avocado, tomato, pesto and olive oil on toasted sourdough

## COLD SALADS

### BLT PASTA SALAD \$8.99 LB

Fusilli pasta with chopped romaine lettuce, bacon, red onions, grape tomatoes, dill, parmesan cheese & ranch dressing

### MEXICAN STREET CORN SALAD (GF) \$9.99 LB

Corn with mayonnaise, feta cheese, jalapeños, scallions, chili powder, lime juice and cilantro. Try on top of a burger or with our housemade tortilla chips!

### TORTELLINI PASTA SALAD \$7.99 LB

Cheese tortellini with cucumber, red onion, grape tomatoes, parmesan cheese and red wine vinegar

### CUCUMBER SALAD (GF) \$6.99 LB

Cucumbers with dill, red onion, red and yellow peppers & white vinegar

### ATHENA SALAD (GF) \$7.99 LB

Cucumbers, tomatoes, chickpeas, Kalamata olives, red onion and feta cheese tossed with fresh mint, olive oil and balsamic glaze

### KALE POWER SALAD (GF) \$10.99 LB

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

### WHEATBERRY, CHICKPEA & KALE SALAD \$6.99 LB

Wheatberries, kale, chickpeas, red onion & shredded carrots tossed with a honey mustard vinaigrette

### 3 LB. MINIMUM FOR EACH COLD SALAD

### BOWTIE PASTA SALADS \$6.99 LB

Bowtie pasta with feta cheese, black olives, spinach and red onions tossed in an Italian vinaigrette **OR**  
Bowtie pasta with broccoli, parmesan cheese, garlic and olive oil

### FARRO & ARUGULA \$8.99 LB

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

### CRUNCH SALAD (GF) \$10.99 LB

Kale, cabbage, apples, cucumber, celery, scallions, peanuts and pepitas tossed in a lime garlic honey vinaigrette

### MOZZARELLA & TOMATO (GF) \$9.99 LB

Sickles' Own mozzarella tossed with tomatoes, red onions, basil & olive oil

### SPRING ORZO \$9.99 LB

Orzo tossed with asparagus, snap peas, shallots, garlic, lemon juice & zest, dill, feta cheese and olive oil

### POTATO SALAD (GF) \$6.99 LB

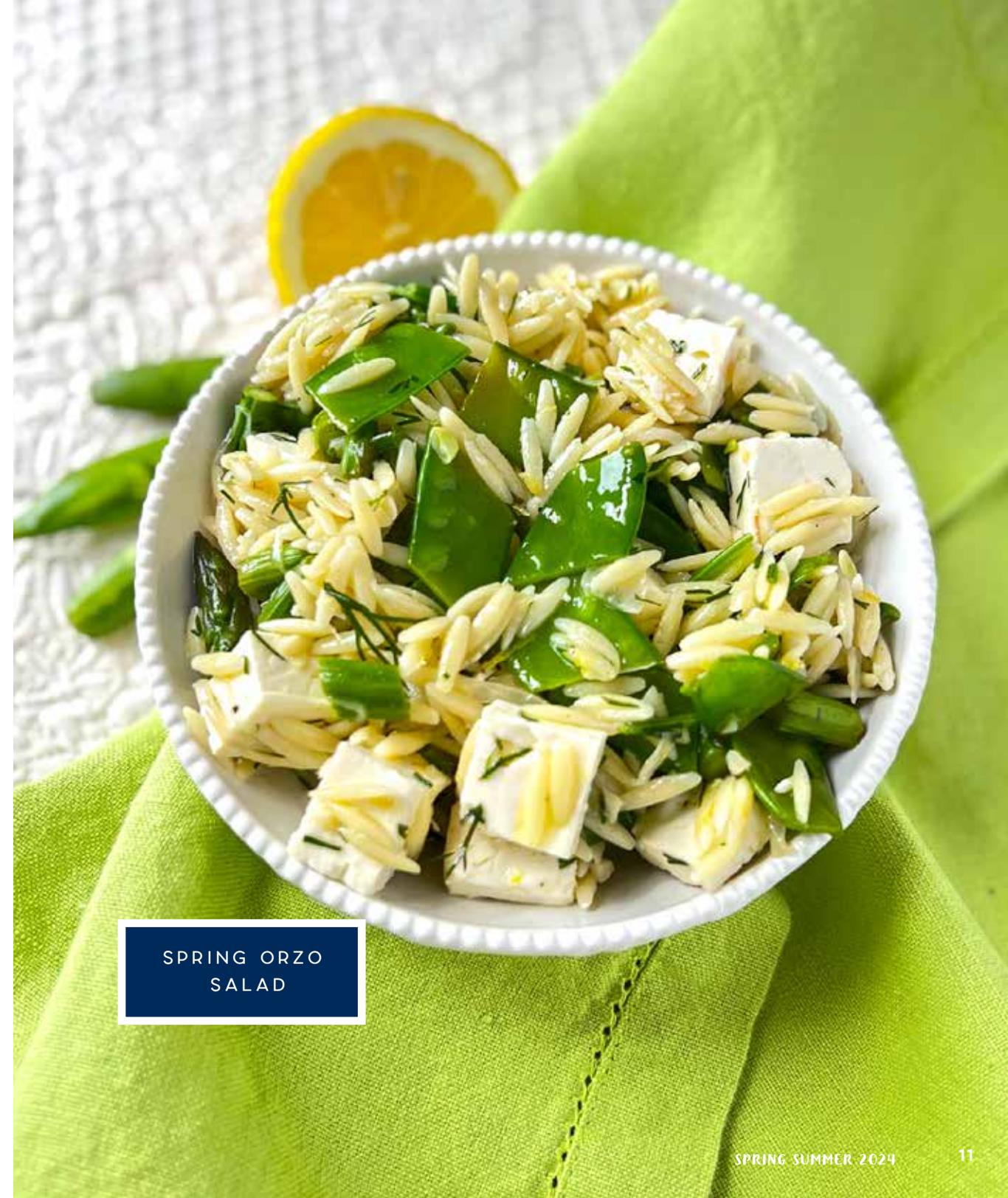
Russet potatoes, red onion and celery tossed with Hellmann's mayo, Dijon and grainy mustards, and vinegar

### MACARONI SALAD \$5.99 LB

Macaroni mixed with Hellmann's mayo, celery, red onion & tri-color peppers

### COLESLAW (GF) \$6.99 LB

Shredded cabbage & carrots tossed with apple cider vinegar and Hellmann's mayo



SPRING ORZO  
SALAD



CORN FRITTERS



BUFFALO CHICKEN TENDERS

## CLASSIC STARTERS

### BLACK BEAN FRITTERS

\$32 - 25 PCS    \$50 - 50 PCS

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

### CHICKPEA FALAFEL (V/GF)

\$40 - 40 PCS

Our take on a Mediterranean classic! Made with couscous, chickpeas, tahini, garlic, scallions, sriracha and cilantro. Served with a vegan lemon chili aioli

### CHICKEN TENDERS \$40

Classic with honey mustard - 40 PCS

Sesame with sweet and sour sauce - 50 PCS

### BUFFALO CHICKEN TENDERS

\$40 - 60 PCS

Spicy boneless chicken tenders served with blue cheese dressing

### BUTTERMILK CHICKEN BITES

\$40 - 50 PCS

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

### WING DINGZ \$65 - 50 PCS

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

### SICKLES SLIDER KIT \$48

12 beef sliders accompanied by our fire roasted tomato jam, caramelized onions, American cheese and slider rolls

### CORN FRITTERS \$40 - 30 PCS

A must try! These fritters feature corn, red & green bell peppers, scallions, cilantro and Romano cheese and are served alongside our chipotle mayonnaise

### MINI CRAB CAKES \$120 - 30 PCS

1 oz. of lump crabmeat folded with shallots, scallions, peppers, herbs. Old Bay seasoning and parmesan. Includes honey piri piri sauce on the side

### ARANCINI \$33 - 36 PCS

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

### PIGS IN A BLANKET \$50 - 50 PCS

Mini Sabrett all beef hot dogs wrapped in puff pastry. Includes a two mustard tarragon sauce

### MAC & CHEESE BITES \$50 - 42 PCS

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

### LITTLE BITES PACKAGE \$125 SERVES 12-15

50 PCS OF EACH: Buttermilk Chicken Bites, Black Bean Fritters, and Pigs in a Blanket. Includes Honey Piri Piri, Guacamole and Two Mustard Tarragon dipping sauces.

SEE THE REST OF OUR "PACKAGES" STARTING ON PAGE 32



SICKLES SLIDER KIT

## ELEVATED APPETIZERS

### CHICKEN SATAY

\$24 - 12 PCS

Thinly sliced chicken breast skewered and glazed in a zesty satay sauce

### SHRIMP SATAY

\$48 - 12 PCS

One jumbo shrimp skewered and glazed in a sweet and sour satay sauce

### BACON WRAPPED SCALLOPS

\$50 - 12 PCS

Scallops wrapped in bacon and topped with a honey teriyaki glaze

### CUCUMBER CUPS WITH SALMON DILL MOUSSE (GF)

\$36 - 12 PCS

Crisp cucumbers topped with a smoked salmon dill mousse – light and refreshing!

### SHRIMP IN SNOW PEA (GF)

\$36 - 12 PCS

Cooked 16/20 shrimp wrapped in pickled ginger and snow pea. Served with ponzu sauce for dipping

### PROSCIUTTO WRAPPED DATES (GF)

\$40 - 12 PCS

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

### NEW POTATO WITH SOUR CREAM & CAVIAR (GF)

\$24 - 12 PCS

Fried baby new potatoes topped with sour cream and a dollop of caviar

### CRAB IMPERIAL POPOVERS

\$30 - 12 PCS

Crab meat with pepper, mayo, Dijon, butter and Worcestershire in a savory profiterole

### SPINACH & ARTICHOKE POPOVERS

\$25 - 12 PCS

Creamy spinach & artichoke dip in a savory profiterole

## Phyllo Appetizers

OUR TAKE ON A CLASSIC APPETIZER WITH SOMETHING FOR EVERYONE! EACH PASTRY IS STUFFED TO THE BRIM WITH A SIGNATURE SICKLES FILLING - THE PERFECT BITE!

### TOMATO JAM WITH BRIE

\$35 - 12 PCS

### MUSHROOM DUXELLES

\$40 - 12 PCS



## SALADS

ALL SALADS ARE SERVED IN A BOWL WITH DRESSING ON THE SIDE

### GARDEN (GF)

SMALL - \$28 SERVES 4-6

LARGE - \$40 SERVES 8-10

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

### CAESAR SALAD WITH A TWIST

SMALL - \$32 SERVES 4-6

LARGE - \$50 SERVES 8-10

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

### ARUGULA & PEAR (GF)

SMALL - \$32 SERVES 4-6

LARGE - \$50 SERVES 8-10

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

### BEET & GOAT CHEESE (GF)

SMALL - \$32 SERVES 4-6

LARGE - \$50 SERVES 8-10

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

### SPRING (GF)

SMALL - \$32 SERVES 4-6

LARGE - \$50 SERVES 8-10

Arugula with feta cheese, sliced strawberries, red onion, sunflower seeds & raspberry vinaigrette

### GREEK (GF)

SMALL - \$32 SERVES 4-6

LARGE - \$50 SERVES 8-10

Mesclun mix tossed with slow-roasted grape tomatoes, wilted red onions, Nicoise olives, feta cheese, chickpeas & cucumbers. Served with lemon & olive oil vinaigrette

### THAI GREEN SALAD (GF)

SMALL - \$32 SERVES 4-6

LARGE - \$50 SERVES 8-10

Baby lettuce with red & yellow peppers, carrots, cucumbers, scallions, cilantro, radish & Thai peanut sauce for dressing

### SOUTHWEST CHICKPEA SALAD (V)

SMALL - \$32 SERVES 4-6

LARGE - \$50 SERVES 8-10

Romaine lettuce with chickpeas, corn, tomatoes, avocado, cilantro, housemade tortilla strips and a creamy avocado lime dressing

### ADD A PROTEIN TO ANY SALAD:

GRILLED CHICKEN BREAST - \$14 LB

CHILI LIME GRILLED SHRIMP - \$35 LB

GRILLED SALMON FILET - \$40 LB

## BREADS & ROLLS

### DINNER ROLLS \$11 DOZEN

A mix of Parker House, Brioche, & 7-Grain

### BAGUETTE \$3.49

Available whole or sliced

### HOUSEMADE BISCUITS \$4 - 4 PACK

Choice of Buttermilk or Cheddar Chive

### CORNBREAD \$9 - SERVES 6

Sweetened with honey

BEET & GOAT CHEESE SALAD



## ENTRÉES

### ROASTED BEEF TENDERLOIN (GF)

**\$50 LB**

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

### GRASS FED FILET MIGNON (GF)

**\$70 - 4 PCS**

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

### HONEY GRILLED PORK CHOPS (GF)

**\$35 - 6 PCS    \$70 - 12 PCS**

Tender pork chops marinated in a honey chili glaze and then grilled

### BABY BACK RIBS (GF) **\$16.99 LB**

We rub our ribs with spices, marinate them in apple juice, grill them and rub with our house-made BBQ Sauce

### BBQ PULLED PORK (GF) **\$48 - 6 LBS**

Rubbed, smoked and braised pulled pork in our housemade BBQ sauce

### PULLED CHICKEN (GF) **\$50 - 6 LBS**

Braised chicken thighs with onions, peppers, and tomatoes in a natural braising sauce

**REHEATING REQUIRED.  
INSTRUCTIONS WILL BE PROVIDED.**

### SOUTHERN FRIED CHICKEN

**\$56 - 16 PCS**

Murray's Bone-in Chicken marinated in buttermilk, Dijon, Old Bay, black pepper and tarragon, deep-fried and slowly baked. Includes 4 thighs, 4 drumsticks, 4 breasts & 4 wings

### CLASSIC CHICKEN FRANCAISE

**\$44 - 10 PCS    \$88 - 20 PCS**

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

### CHICKEN MILANESE

**\$45 - 8 PCS    \$85 - 16 PCS**

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

### CHICKEN PARMESAN

**\$36 - 6 PCS    \$68 - 12 PCS**

Chicken breasts coated with seasoned bread crumbs, lightly fried and topped with fresh sweet basil, fennel powder, black pepper, parmesan and Sickles' Own mozzarella. Includes house-made marinara sauce



CHICKEN  
FRANCAISE

### FAJITA CHICKEN (GF)

**\$55 - 6 PCS    \$110 - 12 PCS**

Seasoned grilled chicken topped with peppers & onions and melted Pepper Jack cheese.

### SWEET & SPICY CHICKEN

**\$55 - HALF PAN    SERVES 10-12**

Our spin on a takeout classic. Breaded chicken pieces tossed in a sweet and spicy hoisin sauce. Also pairs well with our vegetable fried rice!

### 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 & Sickles' Own mozzarella

### MEATBALLS

**\$20 - 15 PCS    \$38 - 30 PCS**

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

### BALSAMIC GRILLED CHICKEN (GF)

**\$60 - 8 PCS    \$120 - 16 PCS**

One of our most popular proteins! Available whole or sliced.

### LEMON HERB CHICKEN CUTLETS (GF)

**\$35 - 8 PCS    \$70 - 16 PCS**

Light and flavorful, our Lemon Herb Chicken is the perfect versatile entrée.

## SEAFOOD ENTRÉES

### SCALLOP & WHITE BEAN SUCCOTASH (GF) \$120 - HALF PAN

Pan-seared scallops served otop a succotash made of cannellini beans, bacon, shallots and thyme

### CLAMS WITH SPICY CHORIZO (GF) \$75 - 6 LBS

Littleneck clams in a smoked tomato broth with spicy chorizo, Yukon gold potatoes and spring onions

### SHRIMP SCAMPI \$90 - 35 PCS

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

**ADD SEMOLINA PASTA OF THE DAY FOR \$12.99 LB**

### CHILI SHRIMP WITH CILANTRO LIME RICE (GF) \$110 - 30 PCS

Grilled shrimp marinated in herb oil, lime zest and chili powder and served over cilantro lime rice

### CRAB CAKES \$75 - 6 PCS

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

**REHEATING REQUIRED.  
SOME ITEMS ARE UNCOOKED.**

### GREEN CURRY SALMON (GF) \$125 - 6 PCS

8 oz. salmon filets seasoned with curry and Thai basil, bathed in coconut broth and served with Spring veggies

### SALMON BEURRE BLANC (GF) \$125 - 6 PCS

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

### COCONUT SHRIMP \$90 - 25 PCS

Golden, sweet and crisp – our jumbo coconut shrimp is full of tropical flavor! Includes our housemade pineapple jam for dipping

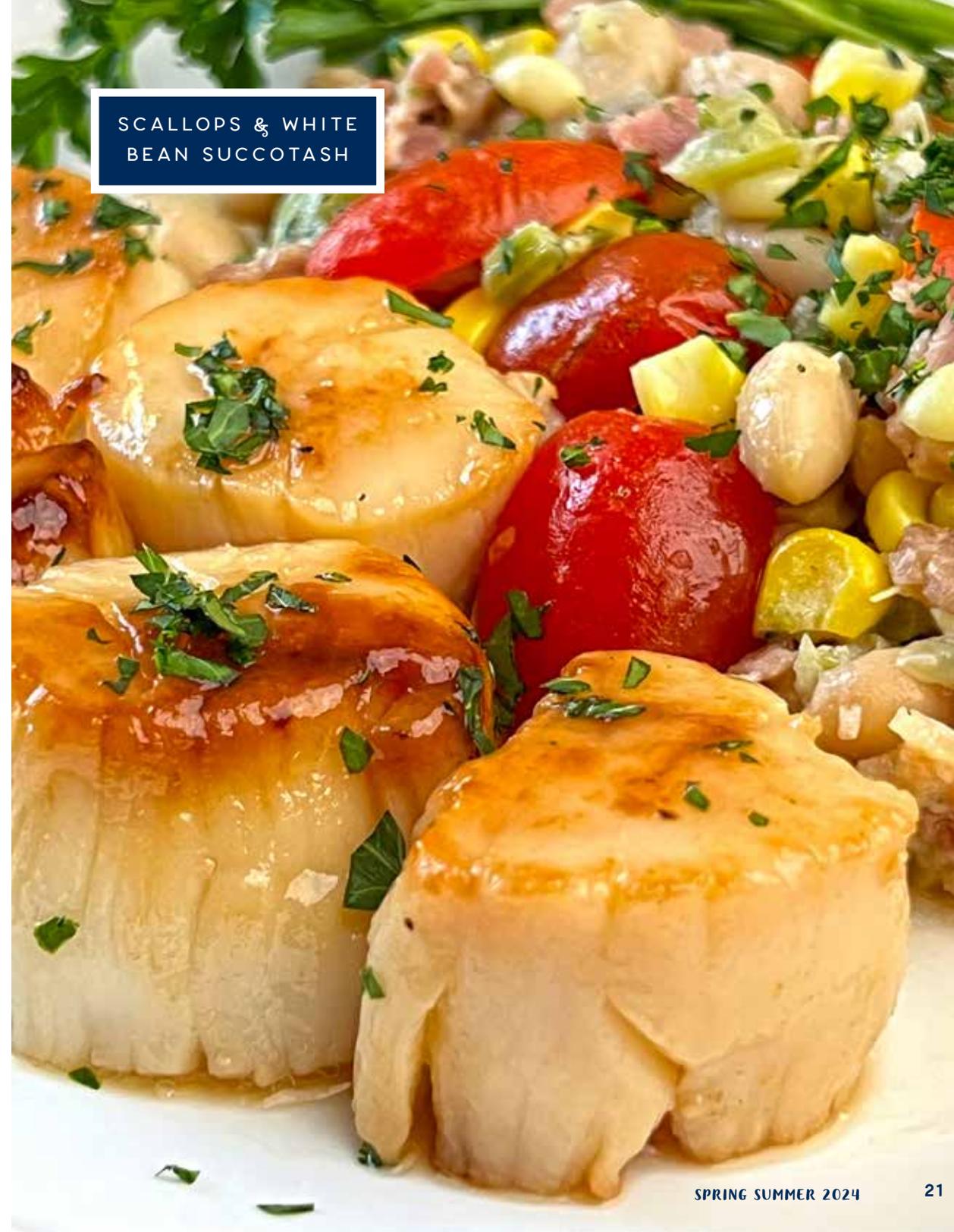
### ROASTED CITRUS SWORDFISH (GF) \$110 - 6 PC

8 oz. swordfish filets seasoned with lemon zest, orange zest, rosemary, dill, thyme, scallions, salt & pepper

### POACHED OR GRILLED SALMON (GF)

are always available as options!

### SCALLOPS & WHITE BEAN SUCCOTASH



## RISOTTOS & RICE DISHES

REHEATING REQUIRED.  
INSTRUCTIONS WILL BE PROVIDED.

### ASPARAGUS RISOTTO (GF)

\$56 - SERVES 15

Made with onions, asparagus, chicken stock, Romano cheese and tarragon

### MUSHROOM RISOTTO (GF)

\$56 - SERVES 15

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

### CACIO E PEPE RISOTTO (GF)

\$56 - SERVES 15

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

### CILANTRO LIME RICE (V/GF)

\$25 - SERVES 15

Carolina rice with onion, garlic, cilantro, lime juice & zest, salt and pepper

### SAFFRON RICE (V/GF)

\$45 - SERVES 15

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

### GARLIC BUTTER RICE (GF)

\$35 - SERVES 15

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

## VEGAN CURRY OVER CILANTRO LIME RICE



## PASTA DISHES

REHEATING REQUIRED.  
INSTRUCTIONS WILL BE PROVIDED.

### CAULIFLOWER AL FORNO

\$28 - SERVES 10-12

Baked rigatoni with cauliflower, garlic, capers, sage, mozzarella and Romano cheeses, bread crumbs and red pepper flakes

### BAKED ARTICHOKE FUSILLI

\$50 - SERVES 10-12

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

### BOWTIE PASTA WITH HAM & PEAS

\$38 - SERVES 10-12

Bowtie pasta with ham, peas, fresh shallots, lemon zest and a creamy parmesan sauce

### TORTELLINI VODKA

HALF PAN \$50 - SERVES 12-15

Hearty cheese tortellini tossed with our housemade vodka sauce

### BAKED ZITI \$50 - SERVES 15

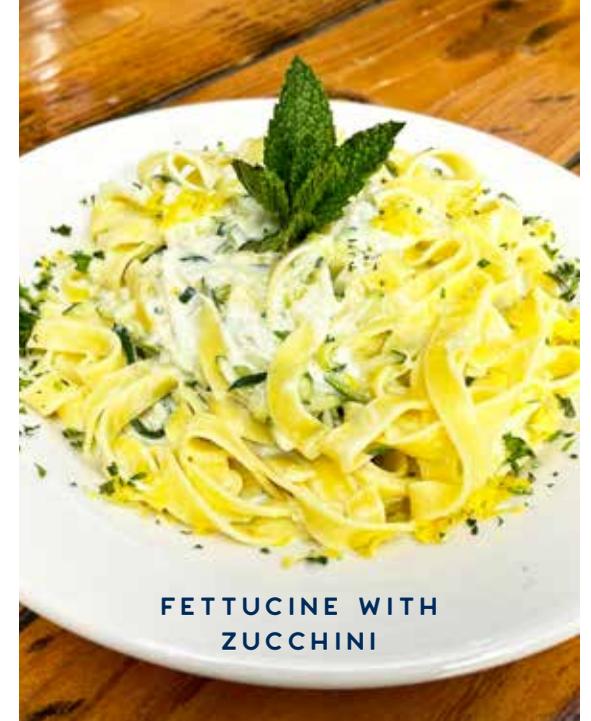
Penne pasta baked with our housemade marinara, ricotta and mozzarella cheeses, fresh basil and parsley

### PENNE VODKA \$30 - SERVES 15

Penne pasta tossed with our housemade vodka sauce

### PENNE MARINARA \$30 - SERVES 15

Penne pasta tossed with our housemade marinara sauce



FETTUCINE WITH  
ZUCCHINI

### FETTUCINE WITH ZUCCHINI

\$36 - SERVES 10-12

Fresh fettuccine with shredded zucchini, ricotta cheese, garlic, mint, lemon juice & zest

### FIVE CHEESE MAC & CHEESE

LG \$30 - SERVES 6-8

HALF PAN \$50 - SERVES 12-15

Swiss, Cheddar, mozzarella, parmesan and cream cheese mixed with heavy cream and finished with bread crumbs

### 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



ARTICHOKES WITH  
PROSCIUTTO

## VEGETABLES & SIDES

### HERB ROASTED BABY POTATOES

(V/GF) LARGE - \$28 HALF PAN - \$38

Tri-color new potatoes tossed with garlic, shallots and a variety of herbs

### CLASSIC MASHED POTATOES

(GF) LARGE - \$25 HALF PAN - \$38

Whipped with hot milk, cold butter, kosher salt & freshly ground black pepper.

### ARTICHOKES WITH ROASTED GARLIC AND PROSCIUTTO (GF)

LARGE - \$42 HALF PAN - \$80

Artichokes with roasted garlic, prosciutto, white wine, parmesan and chili flakes

### SPAGHETTI SQUASH POMODORO (V/GF)

LARGE - \$23 HALF PAN - \$36

Roasted spaghetti squash tossed with San Marzano tomatoes, garlic and basil

### LEMON PEPPER MUSHROOMS (V/GF)

LARGE - \$32 HALF PAN - \$64

Seasoned with lemon pepper, olive oil and Spring herbs, then grilled to perfection

### GRILLED VEGETABLES (GF)

LARGE - \$32 HALF PAN - \$42

A Sickles favorite! A seasonal assortment of vegetables brushed with herb oil, grilled and finished with a spiced honey glaze

REHEATING REQUIRED.  
SOME ITEMS ARE UNCOOKED.

### SNOW PEAS WITH SESAME (V/GF)

LARGE - \$39 HALF PAN - \$52

Tender snow peas tossed with sesame oil and black sesame seeds

### ROMANO CAULIFLOWER

LARGE - \$32 HALF PAN - \$40

Cauliflower florets tossed with Romano cheese, basil, lemon juice & zest

### VEGETABLE MEDLEY WITH HERB BUTTER

(GF) LARGE - \$32 HALF PAN - \$42

A mix of seasonal vegetables with our housemade herb compound butter

### MAPLE ROASTED CARROTS (GF)

LARGE - \$21 HALF PAN - \$36

Carrots roasted with butter, brown sugar, maple syrup, red pepper flakes & salt

### STRING BEANS WITH SHALLOTS (V/GF)

LARGE - \$32 HALF PAN - \$50

String beans sauteed with shallots, olive oil, salt, pepper and a touch of sugar

## VEGAN DISHES

### YUKON GOLD POTATO SALAD

**\$6.99 LB - 3 LB MINIMUM**

Yukon gold potatoes, celery, red onion, sweet cherry peppers, roasted red peppers, scallions, vegan mayonnaise and Dijon mustard

### STUFFED PEPPERS

**\$40 - 6 PCS**

Bell peppers stuffed with white rice, eggplant, zucchini, sun-dried tomatoes, onion, garlic, basil and parsley

### VEGETABLE TOWERS (GF)

**\$45 - 6 PCS**

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

### MAC & CHEESE

**\$50 - SERVES 15**

Orecchiette pasta with potato, butternut squash, onions, cashews and nutritional yeast, then seasoned with garlic, paprika, salt & pepper

### TOFU BRUSCHETTA

**\$45 - 8 PCS**

Tofu triangles topped with cherry tomatoes, red onion, garlic, basil, vegan mozzarella, olive oil & white balsamic

**ALL DISHES ON THIS PAGE ARE VEGAN FRIENDLY. REHEATING REQUIRED.**

### VEGETABLE & CHICKPEA CURRY

**\$60 - SERVES 15**

**PHOTO ON PAGE 22**

Chickpeas with sweet potatoes, butternut squash, carrots, celery, onions, garlic, curry seasoning & spices

### MEDITERRANEAN LENTILS (GF)

**\$8.99 LB - 3 LB MINIMUM**

Lentils seasoned with peppers, onions, garlic, tomatoes, olive oil, cumin, cayenne, smoked paprika, salt & pepper

### STEAMED BROCCOLI (GF)

**LARGE - \$14 HALF PAN - \$21**

Simply steamed and shocked in ice water. Comes to you unseasoned

### VEGAN CHEESEBOARD

**\$80 - SERVES 6-8**

**SUBJECT TO AVAILABILITY**

Contains two gourmet plant based cheeses, a vegan cheese spread, fig salami, fresh berries, pitted Castelvetrano olives, grapes, seeded crackers and a seasonal vegan jam



VEGETABLE  
TOWERS (GF)

## DESSERT

### Cakes & Pies

#### CHEESECAKE \$35

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

#### CREAM PIES \$17

Banana Cream or Coconut Cream

#### STRAWBERRY SHORTCAKE \$35

8" vanilla cake with fresh vanilla custard, strawberries and icing made with fresh whipped cream

#### TRIPLE BERRY BUNDT CAKE \$17

A classic bundt cake filled with raspberries, blackberries & blueberries. Drizzled with a vanilla glaze

#### FRESH FRUIT TART \$30

Fresh vanilla pastry cream fills a shortbread crust and is topped with seasonal fruit



### CELEBRATION CAKES

Our designers can create decadent cakes for the most important days of your life. Inquire with our Catering Team.

### Platters

#### COOKIE PLATTER

SMALL - \$17 24 PCS

LARGE - \$30 48 PCS

Our house-made seasonal cookies are baked fresh daily

#### DESSERT BAR PLATTER

SMALL - \$25 24 PCS

LARGE - \$40 48 PCS

An assortment of our delectable seasonal dessert bars

#### BROWNIE PLATTER

SMALL - \$25 24 PCS

LARGE - \$40 48 PCS

Our old-fashioned chocolate brownies with a rich chocolate icing on top

#### COOKIE AND DESSERT BAR PLATTER

SMALL - \$25 24 PCS

LARGE - \$40 48 PCS

A delicious combination platter of our cookies and seasonal dessert bars

#### RUGELACH PLATTER

\$30 - 18 PCS

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



FRESH FRUIT  
TART

TIERED CAKE &  
FRESH FLOWERS

## *Sickles. The total package.*

Sickles is a one-stop-shop for all of your entertaining needs!

With an award winning florist, unique Bottle shop and fabulous chefs, we can create and supply the perfect event exclusively for you!

Visit with our Catering specialists to plan your event today.



## *Celebration Cakes*

PERFECT FOR A BRIDAL SHOWER,  
ENGAGEMENT PARTY, ELEGANT DINNER OR BIRTHDAY PARTY!  
CHOOSE FROM: CHOCOLATE, VANILLA, OR LEMON CAKE WITH  
VANILLA BUTTERCREAM FILLING & ICING  
TIER SIZES AVAILABLE: 4", 6", 8", 10", 12"  
CUSTOMIZE FLOWERS & COLORS (FLOWERS NOT INCLUDED IN PRICE)

Are you entertaining on a small scale  
or just looking for new dinner ideas?

Our Catering Packages are a perfectly curated way  
to experience our cuisine. Whether you want to escape to the  
Mediterranean or enjoy our food in your own Backyard,  
we have something for everyone.

TURN THE PAGE TO EXPLORE OUR CATERING PACKAGES 



MEDITERRANEAN MEDLEY

## CATERING PACKAGES

ALL CATERING PACKAGES SERVE 10-12 UNLESS OTHERWISE NOTED. REHEATING MAY BE REQUIRED.

### Mediterranean Medley \$200

**MEDITERRANEAN PLATTER** An upgrade on one of our classics! Our Mediterranean platter is ready-to-eat and features grilled naan bread, classic hummus, beet hummus and tzatziki, tabbouleh, cubed feta, kalamata olives, spicy tangerine chili olives, stuffed grape leaves, sliced cucumbers and cherry tomatoes

**GREEK SALAD** Mesclun mix tossed with slow roasted grape tomatoes, wilted red onions, nicoise olives, feta cheese, chickpeas, and cucumbers. Served with lemon & olive oil vinaigrette

**GRILLED LEMON HERB CHICKEN** with fresh bruschetta on the side

**KALAMATA OLIVE BREAD**

**FRESH FRUIT BOWL** 4 lbs of our seasonal fruit salad from our Produce Dept.

### Build A Brunch \$150

**BREAKFAST PLATTER** Includes our cheddar chive biscuits, seasonal scones, mini blueberry muffins and a mix of plain and chocolate croissants with whipped butter and Bonne Maman Strawberry Jam

**SPRING SALAD** Arugula with feta cheese, sliced strawberries, red onion, sunflower seeds & raspberry vinaigrette

**CHOICE OF 3 LARGE QUICHES - CHOOSE FROM:** Four Cheese | Broccoli, Ham & Cheddar | Asparagus & Goat Cheese | Artichoke & Goat Cheese | Tomato, Bacon & Cheddar | Tomato, Feta & Spinach | Vegetable | Mushroom & Spinach | Lorraine

**FRESH FRUIT BOWL** 4 lbs of our seasonal fruit salad from our Produce Dept.

### Down to Business \$230

**CHOICE OF EITHER: MEDITERRANEAN PLATTER** An upgrade on one of our classics! Our Mediterranean Platter is ready-to-eat and features grilled naan bread, classic hummus, beet hummus and tzatziki, tabbouleh, cubed feta, kalamata olives, spicy tangerine chili olives, stuffed grape leaves, sliced cucumbers and cherry tomatoes

**OR FIESTA PLATTER** Guacamole, red tomato salsa, black bean salsa, mango salsa, mini sweet peppers and housemade tortilla chips

**PLUS... SANDWICH PLATTER (10)** Mix & match any 10 Sickles sandwiches or wraps. (See list on page 11) Each sandwich can be cut into 2-3 pieces, depending on the bread choices. **\$5 UPCHARGE FOR EACH SANDY HOOK OR SICKLES SANDWICH**

**DESSERT BAR PLATTER** An assortment of our delectable seasonal dessert bars!

## CATERING PACKAGES

ALL CATERING PACKAGES SERVE 10-12  
UNLESS OTHERWISE NOTED.  
REHEATING MAY BE REQUIRED.

### Backyard Barbecue \$150

**CHOICE OF EITHER PULLED PORK** Rubbed, smoked and braised pulled pork  
**OR PULLED CHICKEN** Braised chicken thighs with onions, peppers, tomatoes in a natural braising sauce

**PLUS... FIVE CHEESE MAC 'N CHEESE** Swiss, cheddar, mozzarella, parmesan and cream cheese mixed with heavy cream and finished with breadcrumbs

**COLESLAW** Shredded cabbage and carrots tossed with apple cider vinegar and Hellmann's mayonnaise

**TORTILLA CHIPS & GUACAMOLE, 12 HAWAIIAN SLIDER ROLLS**

**ICED FUDGE BROWNIES**

### Little Italy \$150

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

**CHICKEN PARMESAN** Chicken breasts coated with seasoned bread crumbs, lightly fried and topped with fresh sweet basil, fennel powder, black pepper, parmesan and Sickles' Own Mozzarella. Includes marinara sauce

**CAESAR SALAD WITH A TWIST** Romaine with Romano cheese crisps, toasted pine nuts, oven-dried tomatoes, kitchen-made croutons and our own Caesar dressing

**PENNE WITH VODKA SAUCE, 12 BRICK OVEN ROLLS**

**COOKIE PLATTER** Our house-made seasonal cookies are baked fresh daily!

### Empanada Package \$40

3 of each flavor empanada: chicken & cheese, beef, pulled pork and vegan sweet potato **PLUS SALSA ROJA AND SALSA VERDE**



BACKYARD  
BARBECUE



ANTIPASTO

## CATERING PACKAGES

ALL CATERING PACKAGES SERVE 10-12  
UNLESS OTHERWISE NOTED.  
REHEATING MAY BE REQUIRED.

### Party Starter \$170

**SMALL CRUDITE** Sliced red & yellow peppers, celery, carrots, cucumbers, grape tomatoes, zucchini, yellow squash, asparagus, broccoli, snap peas, and watermelon radish. Served with ranch dressing.

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

**FRUIT PLATTER** We select the best fruit of the season for a beautifully displayed platter.

### French Connection \$180 SEE PHOTO ON FRONT COVER

**BEEF & GOAT CHEESE SALAD** Baby lettuce with roasted beets, fresh goat cheese, sliced oranges & candied walnuts. Served with citrus vinaigrette

**CHICKEN FRANCAISE** Egg & parmesan battered boneless chicken breasts with fresh black pepper, parmesan cheese, lemons & parsley. Includes Francaise sauce

**POTATOES AU GRATIN** Peeled russet potatoes tossed with rosemary, garlic, caramelized onions, Romano & Gruyere cheeses, eggs and heavy cream. Topped with seasoned bread crumbs and slowly baked

**2 FRENCH BAGUETTES**

**FRESH FRUIT TART** SEE PHOTO ON PAGE 29

Fresh vanilla pastry cream fills a shortbread crust and is topped with seasonal fruit

### Little Bites \$125

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

**BLACK BEAN FRITTERS** Pan-fried fritters made with black beans, red onions, red peppers, zucchini & yellow squash finished with cilantro & spice. Includes our house-made guacamole

**PIGS IN A BLANKET** Mini Sabrett hot dogs wrapped in puff pastry. Includes a two mustard tarragon sauce



# Add wine to your order!

OUR WINE SPECIALISTS AT BOTTLES BY SICKLES HAVE HAND-SELECTED THE PERFECT WINES TO PAIR WITH OUR SPRING & SUMMER CATERING MENU. SPEAK TO ONE OF OUR CATERING EXPERTS ABOUT ADDING WINE TO YOUR ORDER. ALL PRICES ARE SUBJECT TO CHANGE.

## Rosé

### LE CHAMP DES GRILLONS \$15.99

Blush and bright peach rose color. The nose is marked by floral and spicy aromas. Subtle and harmonious in the mouth, you will be surprised by its elegance.

## Sparkling

### ISOTTA MANZONI PROSECCO \$13.99

A delicate, well-balanced Prosecco, showing a good blend of baked apple, sour lemon and grapefruit, with a lightly creamy mineral texture on the palate. Medium froth, with some body and a pleasant lemon and mineral finish.

### RENE BRIAND BLANC DE BLANC \$15.99

Pale golden color with a white flesh fruit dominant bouquet. This sparkling has a pure, natural fruit expression and less sugar than both Prosecco and Champagne, it's the ideal food wine.

## Whites

### MATCHBOOK CHARDONNAY \$15.99

Matchbook Chardonnay is aged in a combination of older barrels and brand-new oak to achieve the right balance of tropical fruit, cream and vanilla.

### ZURI TXAKOLI TXAKOLINA \$23.99

A wonderfully unique wine from Basque Country in Spain. The floral nose and crisp acidity blend perfectly with its steely, stony texture. With a slight spritz in the bottle and low alcohol content, this is a great spring wine!

## Reds

### MATCHBOOK CABERNET SAUVIGNON \$15.99

The wine opens with classic Cabernet aromas of chocolate, tobacco, violets and leather. Plush flavors of blackberry, black cherry and mocha are backed with sweet oak and vanilla.

### L'UMAMI PINOT NOIR WILLAMETTE VALLEY \$17.99

Scents of ripe cherry, plum, strawberry, raspberry and mushroom. On the palate, the wine has a classic profile of earth, cherry and plum with a hint of smoke and sun-dried tomato.

### KWV SHIRAZ \$10.99

This vibrant Shiraz shows prominent fruit sweetness with aromas of cherry, raspberry and dried herbs. Undertones of cedar and dark chocolate are accompanied by a juicy and dimensional mid-palate with a well-integrated tannin structure and an elegant, lingering finish.



# Add craft beer to your order!

Did you know **BOTTLES BY SICKLES** has the BEST craft beer assortment in all of Monmouth County?

We specialize in unique, hard to source beers from all over the Garden State AND the country.

**INTERESTED IN ADDING BEER TO YOUR ORDER?** Let our Catering Specialists know! Not sure which beers to choose?



## TRY OUR PICK 6 PACKAGE!

Our in-house beer expert at Bottles by Sickles will hand select an assortment of (6)

4-packs of craft beer for you. No two beers will be the same! This is a great way to sample some of our best selling and most unique craft beers from Bottles.

**PICK 6 PACKAGE**  
**\$125.00**  
**CONTAINS 24 CANS**  
**OF CRAFT BEER**

**ALL BEER, WINE AND SPIRITS PURCHASES MUST BE PAID FOR THROUGH BOTTLES BY SICKLES.**



## ADD FLOWERS TO YOUR ORDER!

### HAND TIED BOUQUET \$50

A mix of seasonal flowers wrapped and tied in paper.  
A great hostess gift!

### SMALL FLORAL ARRANGEMENT \$55

Ideal for a side board  
or end table

### LARGE FLORAL ARRANGEMENT \$95

The perfect centerpiece for small  
gatherings or events

### CENTERPIECE FOR THE TABLE \$150

For large dinner parties or  
events, this centerpiece will  
be a showstopper!

### Questions?

email: [FLORALLEADERS@SICKLESMARKET.COM](mailto:FLORALLEADERS@SICKLESMARKET.COM)

or call: 732.741.9563 EXT 2134



### ORDERING & PRICING

*All orders require 48 hours notice* unless otherwise specified on the menu. Items and prices are subject to change with the seasons and are subject to availability. Market price will be charged accordingly on the day services are rendered.

Full payment is required at the time of order.

### MEET WITH US

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 pickup and delivery, except during holidays and holiday weeks.



### SUBSTITUTIONS & CHANGES

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. Catering orders are fully refundable with 48 hours' cancellation notice. 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.

### ALLERGENS

Please be aware that our food may come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.

*Our facilities are NOT food allergen or gluten free.*

