



Mother's Day Menu

Dinner Packages

Pan Roasted Orange-Thyme Chicken

Stuffed with spinach, carrots, farro & peas

Serves 4-6 - \$85

Serves 8-10 - \$160

Grilled Filet Mignon

Grilled filet mignon with grilled spring onions, pinot noir demi glace and spring onion butter

Serves 4-6 - \$150

Serves 8-10 - \$260

Crab Stuffed Jumbo Shrimp

Ready-to-pop-in-oven stuffed shrimp with lemon basil butter

Serves 4-6 - \$110 (18 pcs)

Serves 8-10 - \$210 (36 pcs)

All Dinner Packages include Beet & Goat Cheese Salad, Asparagus Risotto and Spring Vegetable Medley with Chervil Butter

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Orders must be placed by Friday, May 7th, 2021

Little Silver: 732.741.9563 ext 2133

Red Bank: 732.852.5700 ext 4128

catering@sicklesmarket.com

A La Carte Menu

Soups

Carrot Ginger • \$12 qt

Pureed carrot and ginger soup with coriander, allspice & garlic

Lobster Bisque • \$25 qt

Lobster meat, heavy cream, brandy, basmati rice, mirepoix, fresh thyme and tarragon and finished with sherry

Sides

Spring Vegetables

medium \$24 | large \$48 | half pan \$64

Steamed carrots, fiddleheads & asparagus with chervil butter

Asparagus Risotto • \$56 half pan

Made with asparagus, Spanish onion, Romano cheese, chicken stock and fresh tarragon

Herb Roasted Baby Potatoes

medium \$14 | large \$27 | half pan \$36

Tricolor new potatoes tossed with garlic, shallots and herbs

Entrees

Family Size Quiches • \$12.99

Choose from: Artichoke & Goat Cheese, Tomato Bacon Cheddar or Quiche Lorraine

Frittata • \$45 half pan

Choose from: 4 Cheese, Lorraine, Asparagus & Goat Cheese or Mushroom and Spinach

Strata Primavera • \$49 half pan

Broccoli, peas, asparagus caramelized onions & fontina cheese

Grilled Filet Mignon • \$40 lb

Served medium rare with grilled spring onions, pinot noir demi glace & spring onion butter

Orange Thyme Roasted Stuffed Chicken • \$16 lb

Stuffed with spinach, carrots, farro & peas

Grilled Faroe Island Salmon • \$35 lb

Filets of sustainably raised salmon with harissa lime vinaigrette

Platters & Packages

Breakfast Basket • \$40

Seasonal scones, cheddar chive biscuits, croissants, mini muffins, whipped butter & fresh strawberries

Build a Brunch • \$120

Choice of three quiches, paired with our Spring salad, a fresh fruit bowl, and our Breakfast Basket filled with house-made biscuits, croissants, scones & mini muffins

Trio of Quiche • \$80

Your choice of three quiches plus our Garden Salad with creamy Italian Vinaigrette

Fruit Platter • \$70

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

Spring & Summer Cheese Assortment • \$75

A mélange of cheeses, cured meats and fresh produce. Features Kanaal 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 and mint

New England Lobster Salad Kit • \$59

Maine lobster salad, New England rolls, red leaf lettuce rustic potato fries & sriracha ketchup. Serves 2

Clam & Oyster Platter • \$40

This platter is raw

12 shucked oysters, 12 shucked clams, cocktail sauce and lemon wedges

Mother's Day Butcher Box • \$50

Items are not cooked - Reg. \$60.00

2 Black Angus Filets, 4 Grass Fed Beef Burgers, 1 Pork Flat Iron and 1 Package of Berkshire Hot Dogs

Mother's Day Brunch Kit • \$60

From our Fine Cheese Dept. - Available in Red Bank ONLY - Reg. \$70.00 ea

Three Little Pigs Petit Toasts and Mousse Truffee Pate, Catsmo Smoked Salmon, Prairie Breeze, Temptee Cream Cheese, Folies Blueberry Jam & Natalie's OJ



Dessert

9" Classic Cheesecake • \$30

New York style cream cheese cake piled high on a graham cracker crust

Grandma's Chocolate Silk Pie • \$25

A nod to Adelaide Sickles, our chocolate silk pie is rich and creamy, topped with decadent fresh whipped cream

Fresh Fruit Tart • \$30

Filled with vanilla pastry cream and topped with seasonal fruit

Mini Coconut Cake • \$7

Coconut cake filled with coconut pastry cream, topped with fresh whipped cream & coconut flakes

Almond Cream Puff • \$6

Crispy puff pastry filled to the brim with almond cream

A Rosé Toast to Mom!



Raise a glass to Mom with a basket full of Rosé wines from Bottles by Sickles.

Basket of 6 Rosés - \$125.99

Place your order with the Bottles team by calling 732.852.5353