

SICKLES MARKET

Catering Menu

SPRING & SUMMER

LET US BRING
THE SICKLES MARKET KITCHEN
TO YOUR HOME & TABLE



1 Harrison Ave., Little Silver, NJ 07739
Open Monday through Sunday 9am-6pm
732.741.9563 ext 2133

200 Monmouth St., Red Bank, NJ 07701
Open Monday through Sunday 7am-6pm
732.852.5700 ext 4128

sicklesmarket.com

Breakfast

BREAKFAST BASKET

\$40 • serves 12

This basket 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

DONUT PLATTER

\$30

24 of our house-made Apple Cider Donuts displayed on a platter

TEA BREAD PLATTER

\$40 • serves 12

A seasonal assortment of our sweet & savory tea breads. Served with whipped butter & Bonne Maman Strawberry Jam

BUILD A BRUNCH

\$120 • serves 12

Breakfast Basket
Spring Salad
Choice of 3 Large Quiches
Fresh Fruit Bowl
Add Coffee Package \$24.99

FRUIT PLATTER

\$70 • serves 10-12

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

MIXED BERRY BOWL

\$10.99 lb

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

FRUIT BOWL

\$25

4 lbs of our seasonal fruit salad from our Produce department

Quiches

\$80 • serves 15

Our quiche package is perfect for brunches, showers or business lunches.

Choose 3 quiches: Four Cheese; Broccoli, Ham & Cheddar; Asparagus & Goat Cheese; Artichoke & Goat Cheese; Tomato, Bacon & Cheddar; Tomato, Feta & Spinach; Vegetable; Mushroom & Spinach; Lorraine
Includes our Garden Salad with creamy Italian vinaigrette

Catering Packages

Our catering packages are curated by our chefs to perfectly feed 15 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

Sandwiches & Platters

CUSTOM SANDWICH PLATTER

\$99

Mix & match any 10 Sickles sandwiches and/or wraps. Each sandwich can be cut into 2 - 3 pieces, depending on the bread choices.

Lobster Roll available with \$10/upcharge

DELUXE SANDWICH PLATTER

5 for \$60 • 10 for \$80

Your choice of the following sandwiches: The Italian Sub, The Fair Haven, The Parker House, The Sea Bright, The Sweet Adelaide, The Power Kale Wrap, The Garden State, Tuna Salad or Chicken Salad on a roll.

No substitutions

MAKE YOUR OWN SANDWICH PLATTER

\$90 • serves 10

Roast beef, turkey and ham (1.5 lbs each) with Swiss, provolone and American cheese (3/4 lb each). Served with 8 Kaiser rolls & sliced rye bread with Hellmann's Mayonnaise and Gulden's Mustard

3' ROUND SUB

\$110 • serves 20 • 48 hour pre-order

Choice of up to two: Italian, turkey or roast beef. Includes your choice of classic potato salad, macaroni salad or coleslaw

CROISSANT BASKET

\$80 • serves 12

1 1/2 lbs each of tuna salad, chicken salad and egg salad served with 12 croissants, sliced

TEA SANDWICH PLATTER

\$60 • 10 tea sandwiches

Each platter contains 10 sandwiches on your choice of bread (white, wheat or rye)

2 of each: Tuna Salad, Chicken Salad, Egg Salad & Arugula, Turkey & Cheese, Cucumber, Ben's Cream Cheese & Chive
House-smoked Salmon with cream cheese available for \$10.00/sandwich upcharge

ANTIPASTO PLATTER

SM \$60 • serves 15

LG \$90 • serves 25

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

BRUSCHETTA PLATTER

\$35

Fresh tomatoes, red onion, garlic, sweet basil, Romano cheese, oil and white balsamic vinegar. Served with parmesan crostini

CRUDITE BASKET

SM \$50 • serves 15

LG \$65 • serves 25

Sliced red & yellow peppers, celery, carrots, cucumbers, grape tomatoes, zucchini, yellow squash, asparagus, and broccoli. Served with ranch dressing

FIESTA BASKET

\$50

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

MEDITERRANEAN BASKET

\$50

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

CHILLED POACHED SHRIMP PLATTER

SM \$60 • 25 pcs

LG \$110 • 50 pcs

Served with Cajun Cocktail Sauce & lemon wedges

FILET OF BEEF PLATTER

SM - \$100 • 2 lbs

LG - \$190 • 4 lbs

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

Fine Cheese & Specialties

GOURMET CHEESE PLATTER

SM \$60 • serves 8-10

LG \$120 • serves 15-18

Various artisan cheeses accented with berries, grapes and all-natural dried fruit. Cheeses are hand-selected and cut to showcase regional, textural and flavor diversity

Add charcuterie to your platter!

Compliment those cheeses with pates, dry-cured ham and salami of the highest order!

Charcuterie Upgrade for SM - Add \$15

Charcuterie Upgrade for LG - Add \$30

CLASSIC CHEESE PLATTER

SM \$50 • serves 8-10

LG \$80 • serves 15-18

A collection of those tried-and-trues coupled with fresh strawberries and grapes. Cheeses are cubed to ensure easy, no fuss, no mess serving and eating

SPRING & SUMMER ASSORTMENT

\$75 • serves 10

A mélange of cheeses, cured meats and fresh produce ideal for taking to the beach, the woods, or wherever you find yourself in the great outdoors.

Features 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

\$45 • serves 8

Grilled Andouille, Pate de Campagne, slices of Prosciutto and Salchichon, Olive Mix, Whole Grain Mustard & Cherry Preserves

Recommended Enhancements:

Firehook Sea Salt Flatbreads;

Doux South Chow Chow; Tomme l'Adarre

CAPRESE PLATTER

\$40 • serves 12

Fresh sliced heirloom or NJ tomatoes, Sickles' Mozzarella & basil. Served with house-made pesto

SMOKED SALMON PLATTER

SM \$35 • serves 4-6

LG \$70 • serves 8-10

Brine-cured Catsmo salmon, crème fraiche, caramelized onion jam & non pareil capers.

Garnished with pink peppercorns, fennel, fronds & lemon

In search of some classic enhancements? Inquire about our crackers, sweet and savory preserves, nuts and other cheese-friendly goodies.

Bring Your Own Board!

BYOB service starts at \$100

Why not collaborate with Sickles on your next cheese platter? Use our Bring Your Own Board program for ultra-stylish entertainment with a more personalized feel. Provide us with your favorite serving piece, or choose one from our vast selection in our Gift Department, and we'll lay down a customized selection of cheeses, charcuterie and other accoutrements that meets your approval. Consult with our cheesemongers for your selection and budget, and leave the knife work to us!

Starters

Reheating Required

BLACK BEAN FRITTERS

\$50 (50 pcs)

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

CHICKEN TENDERS CLASSIC OR SESAME

\$50

Classic with honey mustard (40 pcs)
Sesame with sweet and sour sauce (50 pcs)

BUFFALO CHICKEN TENDERS

\$50 (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™

\$60 (50 pcs)

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

EMPANADA PACKAGE

\$40

3 of each flavor empanada: chicken & cheese, beef, pulled pork and vegan sweet potato PLUS salsa roja and salsa verde

ARANCINI

\$33 (36 pcs)

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

HOUSE-MADE PIGS IN A BLANKET

\$50 (50 pcs)

Mini Sabrett 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 house-made marinara sauce

MINI CRAB CAKES

\$120 (30 pcs)

1 oz. Lump crab meat folded with shallots, scallions, colored peppers, fresh herbs, Old Bay seasoning and parmesan. Includes chipotle aioli dipping sauce

POTATO SKINS

\$26 (25 pcs)

Idaho potatoes topped with cheddar cheese, bacon & green onions. Includes sour cream

SOUTH OF THE BORDER PACKAGE

\$120 • serves 10-12

(4) Chicken Tamales, (4) Vegetarian Tamales, (4) Chicken Empanadas, (4) Beef Empanadas, (2) Chicken Quesadillas, Queso Dip, Guacamole, Salsa Roja & house-made tortilla chips

Salads

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

GARDEN

SM \$28 • serves 4-6

LG \$40 • serves 8-10

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

BEET & GOAT CHEESE

SM \$32 • serves 4-6

LG \$50 • serves 8-10

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

GREEK

SM \$32 • serves 4-6

LG \$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

SPRING

SM \$32 • serves 4-6

LG \$50 • serves 8-10

Arugula, house-pickled rhubarb, strawberries, grilled asparagus, candied pecans & carrots. Served with lemon poppy seed dressing

ARUGULA & PEAR

SM \$32 • serves 4-6

LG \$50 • serves 8-10

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

BABY LETTUCE

SM \$32 • serves 4-6

LG \$50 • serves 8-10

With julienne of carrots, fresh roasted corn, green beans, cucumbers, shaved fennel and red cabbage with house-made croutons and opal basil vinaigrette

CAESAR SALAD WITH A TWIST

SM \$32 • serves 4-6

LG \$50 • serves 8-10

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

ROASTED ASPARAGUS

SM \$32 • serves 4-6

LG \$50 • serves 8-10

Roasted asparagus with spinach, frisée, pomegranate seeds, & shaved parmesan. Served with citrus vinaigrette

ADD TO ANY SALAD

GRILLED CHICKEN BREAST - \$10.99 lb

CILANTRO LIME GRILLED SHRIMP - \$29.99 lb

TARRAGON & LEMON ZEST GRILLED ORGANIC SALMON FILET - \$34.99lb

Salads & Sides by the Pound

From classic Potato Salad to our famous Kale Power Salad, all of your favorite Deli salads are available to order from our Salads & Sides by the Pound Menu!

3 lb. minimum for ALL catering orders

Vegetables & Sides

Reheating Required

CLASSIC MASHED POTATOES

medium \$12 | large \$27
half pan \$36

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

WHIPPED SWEET POTATOES

medium \$12 | large \$27
half pan \$36

Whole roasted, then peeled and whipped with butter, honey, brown sugar and cinnamon, salt & pepper

HERB ROASTED BABY POTATOES

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

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

POTATOES AU GRATIN

\$70 (1/2 pan) • serves 15

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

GOAT CHEESE POTATO TOWERS

\$6.99 ea

Baked russet potatoes mixed with sautéed red onions, peppers, fresh herbs, eggs and parmesan cheese. Formed into a tower and baked until golden brown

STUFFED POTATOES

\$5.99 ea

With cheddar cheese, chives, hot milk, cold butter, sour cream, and bacon

Available without bacon

GRILLED VEGETABLES

medium \$15 | large \$30
half pan \$40

A seasonal assortment of vegetables brushed with herb oil and grilled then drizzled with a Moroccan glaze

TRI-COLOR ZA'ATAR CARROTS

medium \$22 | large \$45
half pan \$60

Rainbow baby carrots, za'atar, salt, pepper, olive oil, red wine vinegar and fresh thyme

STRING BEANS WITH ALMONDS

medium \$9 | large \$18
half pan \$36

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

VEGETABLE MEDLEY WITH HERB BUTTER

medium \$15 | large \$30
half pan \$40

A mix of seasonal vegetables with our house-made herb compound butter

STEAMED BROCCOLI

medium \$7 | large \$14
half pan \$21

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

ROMANO CAULIFLOWER

medium \$13 | large \$30
half pan \$40

Cauliflower florets tossed with lemon juice and zest, olive oil, basil, Romano cheese, fennel seed, salt & pepper

Prepared Seafood

Reheating Required

CRAB CAKES

\$12.00 ea

Lump crab mixed with shallots, scallions, colored peppers, lemon zest, tarragon, Old Bay and parmesan cheese & breading
Add Grainy Mustard for \$5.99 PT

SHRIMP SCAMPI

\$90 (35 pcs)

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

FLOUNDER DISHES

\$66 (6 pcs)

\$122 (12 pcs)

Fried flounder with house-made tartar sauce or Flounder Piccata in a lemon butter sauce

SALMON FILETS

\$99 (6 pcs)

Choice of: poached or grilled salmon
Includes lemon dill sauce

ZUCCHINI CRUSTED COD FISH

\$160 (8 pcs)

Marinated with lemon zest and herbs.
Topped with a green zucchini and citrus crust
Includes tomato coulis

STUFFED LOBSTER TAIL

\$32 ea

1 lb. lobster tail stuffed with Gruyere cheese, scallions, shallots, tomatoes and fresh herbs and spices

Fresh Seafood

These items are raw and may require cooking

CLAM & OYSTER PLATTER

\$40

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

SURF & TURF

\$155 • serves 6

6 bone-in strip steaks, 2 lbs. local scallops, 2 lbs. wild shell-on shrimp, 6 mini crab cakes and 2 large vegetable grill kits

Packages for 2-4 also available

Bottles
BY
SICKLES

Bottles by Sickles has the best wine, spirit and craft beer selection in Monmouth County!

Our wine specialists are happy to help you select the perfect bottles for your celebration, whether it's a casual dinner party or an opulent affair!

Visit us at 200 Monmouth Street in Red Bank, NJ or give us a call at 732.852.5353

Entrées

Reheating Required

GLAZED SMOKED HAM

\$12.99 lb

Our ham is cooked low and slow in our kitchen and rubbed with a Vermont maple syrup, autumn spices and brown sugar glaze

PINEAPPLE SAGE PORK LOIN

\$9.99 lb

Rubbed with fresh pineapple and sage and slow roasted to juicy tenderness

BABY BACK RIBS

\$12.99 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

\$48 (6 lbs)

Rubbed, smoked and braised pulled pork

PULLED CHICKEN

\$40 (4 lbs)

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

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

ROASTED BEEF TENDERLOIN

\$44.99 lb

Shallot, garlic and herb-rubbed, grass-fed beef tenderloin cooked to medium rare, sliced and served with kitchen-made horseradish sauce

CLASSIC CHICKEN FRANCAISE

\$48 (10 pcs)

\$92 (20 pcs)

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

ORANGE BASIL CHICKEN FRANCAISE

\$48 (10 pcs)

\$92 (20 pcs)

Egg, sweet basil and parmesan battered boneless breast of chicken. Pan-fried and finished with a sauce of chicken stock, orange zest, orange liquor and juice with butter, flour & basil. Includes orange basil francaise sauce.

CHICKEN PARMESAN

\$40 (6 pcs)

\$92 (12 pcs)

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

ROMANO CHICKEN WITH TOMATO COULIS

\$30 (8 pcs)

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

MEATBALLS

\$20 (15 pcs)

\$40 (30 pcs)

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

SAUSAGE & PEPPERS

\$36 (4 lbs)

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

Entrées

Reheating Required

BALSAMIC GRILLED CHICKEN

\$55 (8 pcs)

\$110 (16 pcs)

One of our most popular proteins!
Available whole or sliced

ORGANIC GRILLED CHICKEN

\$45 (8 pcs)

\$90 (16 pcs)

Simply seasoned with salt and pepper!
Available whole or sliced

LEMON HERB CHICKEN

\$32 (8 pcs)

\$64 (16 pcs)

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

EGGPLANT PARMESAN

\$50 • serves 15

Layered fried eggplant with marinara,
seasoned ricotta cheese and Sickles'
Mozzarella

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' mozzarella

RISOTTO TWO WAYS

Your choice of:

WILD MUSHROOM

\$56 • serves 15

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

or

ASPARAGUS

\$56 • serves 15

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

CHEESE LASAGNA

\$50 • serves 15

Noodles, seasoned ricotta, marinara, sweet
basil & Sickles' mozzarella

MEAT & CHEESE LASAGNA

\$60 • serves 15

Noodles, classic meat sauce, seasoned
ricotta and marinara sauce

VEGETABLE LASAGNA

\$90 • serves 15

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

ORECCHIETTE WITH BROCCOLI & SAUSAGE

\$68 • serves 15

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

MAC & CHEESE

\$50 • serves 15

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

LOBSTER MAC & CHEESE

\$120 • serves 15

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

VEGAN MAC & CHEESE

\$50 • serves 15

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

Dessert & Fruit

SIGNATURE CHEESECAKE

\$30

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

CLASSIC COCONUT CAKE

\$50

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

STRAWBERRY SHORTCAKE

\$35

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

FRENCH CHOCOLATE MOUSSE CAKE

\$26

Chocolate cake with chocolate mousse and chocolate ganache coating with almonds

TRIPLE BERRY BUNDT CAKE

\$17

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

COOKIE PLATTER

SM \$17 • 24 pcs

LG \$30 • 48 pcs

Our house-made seasonal cookies are baked fresh daily!

Also available as a Nut Free Platter

DESSERT BAR PLATTER

SM \$20 • 24 pcs

LG \$33 • 48 pcs

An assortment of our delectable seasonal dessert bars!

Also available as a Nut-Free Platter

COOKIE & DESSERT BAR PLATTER

SM \$20 • 24 pcs

LG \$33 • 48 pcs

A delicious combination platter of our cookies & seasonal dessert bars

FRENCH MACARONS

\$22.49 dz

Colorful almond meringue cookies available in a variety of seasonal flavors

RUGELACH PLATTER

\$30 • 18 pcs

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

BROWNIE PLATTER

SM \$20 • 24 pcs

LG \$33 • 48 pcs

Old-fashioned chocolate brownies

OR

Mixed (plain and walnut)

FRESH FRUIT TART

\$30

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

ASSORTED DINNER ROLLS

\$10 dz

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

CELEBRATION CAKES

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

ORDERING

We invite you to visit our website, sicklesmarket.com, to experience the style of our food and service. 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.

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.

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 hours' cancellation notice.

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.

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 paperware in our Gifts & Kitchen Essentials Department, available for purchase in a wide array of seasonal styles and colors.

SICKLES CELEBRATES

FLORAL DESIGN - CATERING - GIFTS & GIFT BASKETS

Make the most of every moment with Sickles. Sickles Celebrates the best in food, flowers, gifts and more. On these special days that matter the most, you'll want Sickles by your side. Let's make your event shine!

Catering & Events:
Floral Design:

catering@sicklesmarket.com
floralleaders@sicklesmarket.com

732.741.9563 ext 2133
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QUESTIONS? CONTACT OUR CATERING TEAM

Little Silver P: 732.741.9563 ext 2133 Red Bank P: 732.852.5700 ext 4128

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