



WINTER 2024
CATERING MENU

MEDITERRANEAN
MEDLEY
Details pg 33

01.03.24



Scan code to view
OUR CATERING
MENUS ONLINE



WHAT IS
“BITES BY SICKLES”?
It’s our dine-in & take-out
café located inside Sickles
Red Bank. Scan above code
to order breakfast, lunch
or dinner for SAME DAY
PICKUP or DELIVERY from
our RED BANK
location ONLY.

Sickles began in 1908 when a few green sprouts poked through the dirt. The sprouts grew into the farm stand your grandparents remember. In the 70s, we established our roots as a gardener’s paradise. In the 90s, our gourmet grocery became THE PLACE for local foodies. Now it’s the 2020s and the BEST is yet to come!



1 HARRISON AVE. LITTLE SILVER 732.741.9563
200 MONMOUTH STREET RED BANK 732.852.5700
BOTTLES BY SICKLES 732.852.5353

SICKLESMARKET.COM



**Our Catering Team
answers the phone
from 9am - 5pm
every day**

TO PLACE AN ORDER

Call Little Silver @ **732.741.9563 x2133**
or Call Red Bank @ **732.852.5700 x4128**
or **EMAIL**
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

CROISSANT PLATTER \$70 - SERVES 12

A mix of (12) plain, chocolate and almond croissants served 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 Frittatas

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; Lorraine; Cacio e Pepe; Prosciutto, Tomato & Mozzarella; Zucchini & Onion

QUICHE \$15 - \$17 - SERVES 6

FRITTATA - SERVES 15

FOUR CHEESE \$45

ALL OTHER FLAVORS \$60



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) \$75 - SERVES 15

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

PARFAIT BOWL \$75 - SERVES 10-12

Vanilla yogurt topped with Sickles' own cherry vanilla granola and fresh berries

CINNAMON
FRENCH TOAST



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

FALL & WINTER ASSORTMENT

\$75 SERVES 10

Features cave-aged gruyère, Coastal cheddar, Camembert, sliced varzi and bresaola, Marcona almonds, sourdough rye crisps, dried fruit medley (cranberries, cinnamon apples & pears) and apricot-cumin preserves

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

ANTIPASTO PLATTER

SMALL - \$60 SERVES 15

LARGE - \$100 SERVES 25

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

VEGAN CHEESE BOARD

\$80 - SERVES 6-8

Contains two gourmet plant based cheeses, one vegan cheese spread, fig salami, fresh berries, pitted castelvetrano olives, grapes, seeded crackers, and strawberry lemongrass jam (all vegan!!)

DESSERT CHEESE PLATTER

\$100 - SERVES 8-10

A little sweet, a little savory, a lot of deliciousness! Our Dessert Cheese platter is the best way to end the night! This platter features Stilton blue cheese, Bellavitano espresso rubbed cheese, Delice de Bourgogne, 5 Year Aged Gouda, Sickles' own chocolate chip cookies, chocolate covered orange slices, dried apricots, almond pizzelles, caramelized pecans, a fresh berry medley, and seasonal jam



USE OUR BUILD YOUR OWN BOARD PROGRAM

for ultra-stylish entertainment with a more personalized feel. Provide us with your favorite serving piece and we'll lay down a customized selection of cheeses, charcuterie and other accoutrements that meet your approval. Consult with our cheesemongers for your selection and budget, and leave the knife work to us!

DESSERT CHEESE PLATTER





SMOKED SALMON
PLATTER

SPECIALTY PLATTERS

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.

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



FILET & LOBSTER
SLIDERS

FIESTA PLATTER \$65

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

MEDITERRANEAN PLATTER

\$100 - SERVES 15-20

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

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 w/ arugula, roasted red peppers and balsamic; turkey & brie with cranberry relish; ham w/ fontina and Dijon; tomato and mozzarella w/ basil and pesto; chicken salad; egg salad; tuna salad.

Tea Sandwich Platter

\$65 - 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 pumpnickel bread

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 GOBBLER
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



PHILLY CHEESESTEAK
EMPANADAS

CLASSIC STARTERS

BEER BRAT BITES

\$30 - 12 PCS
Beer Brats with housemade sauerkraut and grainy mustard wrapped in phyllo

PHILLY CHEESESTEAK EMPANADAS

\$40 - 12 PCS
12 empanadas stuffed with tender beef, peppers and onions. Served with a beer cheese dip

SICKLES SLIDER KIT **\$48**

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

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 for dipping

CHICKEN TENDERS **\$40**

Classic with honey mustard - **40 PCS**
Sesame with sweet and sour sauce - **50 PCS**
Buffalo chicken with blue cheese - **60 PCS**

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

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

POTATO PANCAKES

\$50 - 24 PCS
Includes one pint of housemade applesauce

POTATO SKINS (GF)

\$32 - 25 PCS
Idaho potatoes topped with cheddar cheese, bacon & green onions. Includes sour cream

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

WING DINGZ **\$55 - 50 PCS**

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

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!

FIRE ROASTED TOMATO JAM WITH BRIE

\$35 - 12 PCS

MUSHROOM DUXELLES

\$40 - 12 PCS

RASPBERRY JALAPEÑO JAM WITH GOAT CHEESE

\$35 - 12 PCS



COLD SALADS

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 \$4.99 LB
Macaroni mixed with Hellmann’s mayo, celery, red onion & tri-color peppers

COLESLAW (GF) \$5.99 LB
Shredded cabbage & carrots tossed with apple cider vinegar and Hellmann’s mayo

LOBSTER SALAD (GF) MARKET PRICE
Lobster meat, celery, Hellmann’s mayonnaise, lemon juice and zest, salt & pepper

SHRIMP SALAD (GF) \$24.99 LB
Baby shrimp, Hellman’s mayonnaise, dill, tomato, scallions and lemon juice

CRUNCH SALAD (GF) \$10.99 LB
Kale, cabbage, apples, cucumber, celery, scallions, peanuts and pepitas tossed in a lime garlic honey vinaigrette

KALE POWER SALAD (GF) \$9.99 LB
Kale, pumpkin seeds, dried cranberries & broccoli in a honey mustard vinaigrette

3 LB. MINIMUM FOR EACH COLD SALAD

TORTELLINI PASTA SALAD \$7.99 LB
Cheese tortellini with cucumber, red onion, grape tomatoes, parmesan cheese and red wine vinegar

MEDITERRANEAN ORZO \$10.99 LB
Orzo paired with red & yellow peppers, broccoli, sweet cherry peppers, basil, feta, grape tomatoes, Kalamata olives, dill, lemon zest and balsamic vinaigrette

BOWTIE PASTA SALADS \$5.99 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

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!

FARRO & ARUGULA \$7.99 LB
Farro, baby arugula, grape tomatoes & red onions dressed in a red wine vinaigrette

WHEATBERRY, CHICKPEA & KALE SALAD \$7.99 LB
Wheatberries, kale, chickpeas, red onion & shredded carrots tossed with a honey mustard vinaigrette



KALE POWER SALAD

SALADS

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

HARVEST

SMALL - \$32 SERVES 4-6

LARGE - \$50 SERVES 8-10

Arugula, honeycrisp apples, blue cheese, sliced almonds, golden raisins, shallot, crumbled bacon, and citrus vinaigrette

SQUASH PANZANELLA (GF)

SMALL - \$32 SERVES 4-6

LARGE - \$50 SERVES 8-10

Kale, butternut squash, red onions, brussels sprouts, pepitas, cranberries, honeycrisp apples, goat cheese, and croutons with lemon & olive oil vinaigrette

CHOPPED ITALIAN SALAD

SMALL - \$35 SERVES 4-6

LARGE - \$65 SERVES 8-10

Chopped romaine, raddichio, crispy prosciutto, red onion, gorgonzola, grape tomatoes and a Dijon balsamic vinaigrette

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

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

ADD A PROTEIN TO ANY SALAD:

GRILLED CHICKEN BREAST - \$14.00 LB

CHILI LIME GRILLED SHRIMP - \$35.00 LB

GRILLED SALMON FILET - \$39.00 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

CHOPPED
ITALIAN 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

SAUSAGE & PEPPERS (GF)

\$36 - 4 LBS
Sweet pork sausage with multicolored peppers, toasted garlic, sweet cherry peppers and onions in marinara sauce and finished with sweet basil

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

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.

CHICKEN MARSALA

\$50 - 4 LBS
Chicken scaloppini sautéed with shallots, mushrooms, chicken stock, Marsala wine and demi glaze. Finished with fresh parsley

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 MEATBALLS
IN A BRANDY CREAM SAUCE

\$22 - 15 PCS \$44 - 30 PCS
Housemade chicken meatballs seasoned with onion, garlic, parsley, and parmesan, and then topped with a brandy cream sauce

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

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 housemade marinara sauce



CHICKEN MEATBALLS
IN BRANDY CREAM SAUCE

FAJITA CHICKEN (GF)

\$50 - 6 PCS \$90 - 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!

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.

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

EGGPLANT PARMESAN
\$50 - SERVES 15

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

SEAFOOD ENTRÉES

SCALLOP WITH BROWN BUTTER & SAGE (GF) \$115 - 2 LBS

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

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.

MAPLE DIJON SALMON (GF) \$125 - 6 PCS

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

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

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

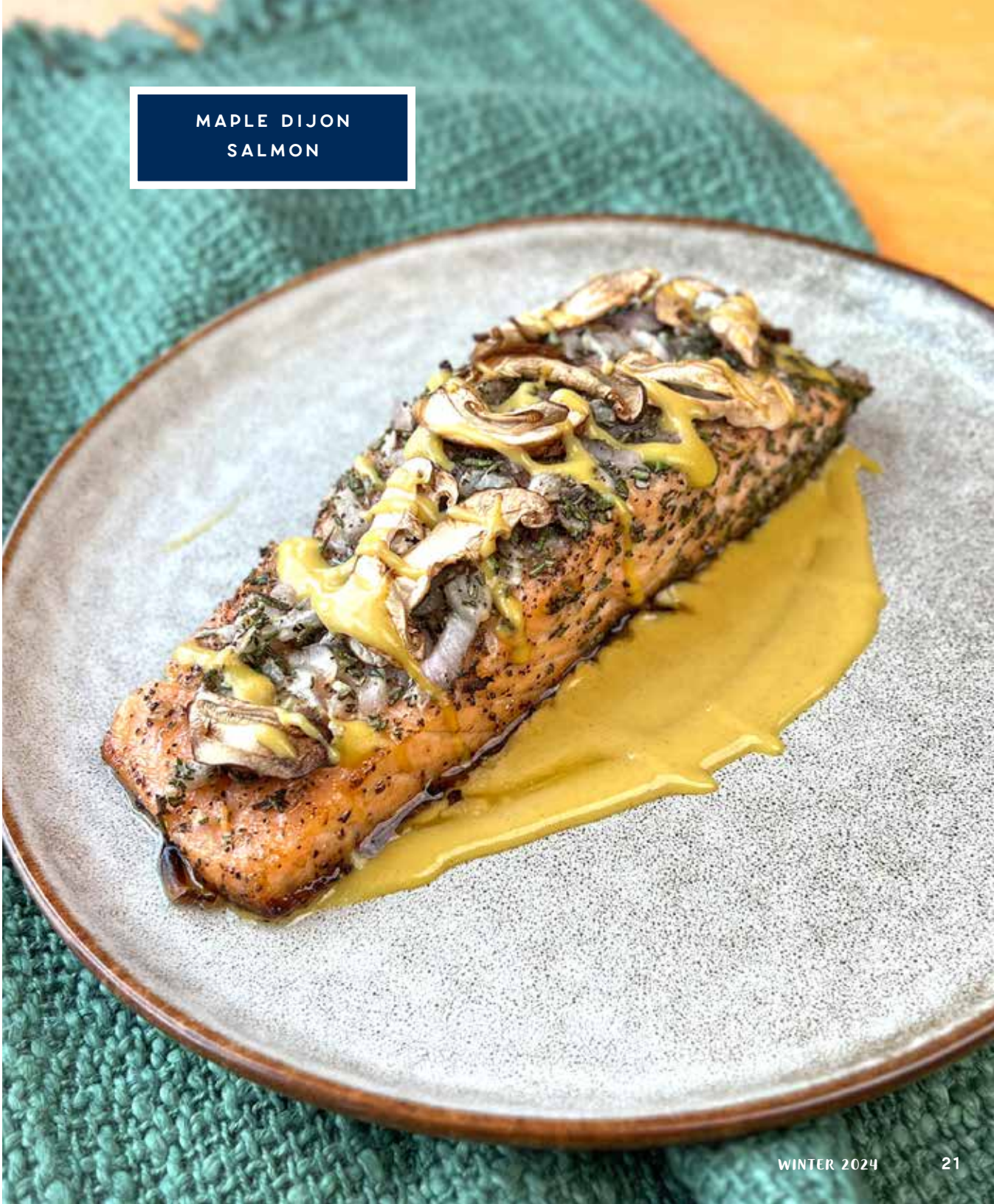
COCONUT SHRIMP \$90 - 25 PCS

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

POACHED OR GRILLED SALMON (GF)

are always available as options!

MAPLE DIJON
SALMON



RISOTTOS & RICE DISHES

CACIO E PEPE RISOTTO (GF)

\$48 - SERVES 12-15

Arborio rice with shallots, garlic, chicken stock, white wine, parmesan and Romano cheeses, salt and lots of pepper

MUSHROOM 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

VEGETABLE FRIED RICE

\$30 - SERVES 15

White rice seasoned with garlic, sesame oil, hoisin sauce and sweet chili sauce and then tossed with broccoli, carrots, onions, celery and scallions

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



VEGETABLES & SIDES

CLASSIC MASHED POTATOES (GF)

LARGE \$25 HALF PAN \$38

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

WHIPPED SWEET POTATOES (GF)

LARGE \$25 HALF PAN \$38

Slowly simmered and whipped with butter, honey, brown sugar and cinnamon, kosher salt & freshly ground black pepper

HERB ROASTED BABY POTATOES

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

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

POTATOES AU GRATIN

HALF PAN \$75 SERVES 15

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

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

VEGETABLE MEDLEY WITH MAPLE BUTTER

(GF) LARGE \$30 HALF PAN \$40

Broccoli, cauliflower, asparagus, red bell pepper, carrots, corn, red onion and parsley topped with maple butter, salt & pepper

REHEATING REQUIRED.
SOME ITEMS ARE UNCOOKED.

BROWN BUTTER MUSHROOMS (GF)

LARGE \$28 HALF PAN \$56

Roasted mushrooms with garlic, sage, rosemary, butter, olive oil, salt & pepper

HARISSA CAULIFLOWER

LARGE \$39 HALF PAN \$52

Cauliflower seasoned with harissa, feta cheese, ground tomato, celery, onion, garlic, cilantro, salt & pepper

SOY CHILI GLAZED SQUASH

LARGE \$33 HALF PAN \$55

Butternut squash roasted and glazed with soy sauce, brown sugar, Gochujang, sesame oil, ginger, scallions, and cilantro

BRUSSELS SPROUTS WITH SMOKED BACON (GF)

LARGE \$44 HALF PAN \$58

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

STRING BEANS WITH ALMONDS (GF)

LARGE \$19 HALF PAN \$37

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

PASTA DISHES

WHITE WINE PASTA WITH MUSHROOMS & LEEKS \$50 - SERVES 10-12

Penne pasta paired with cremini mushrooms, leeks, garlic, white wine, butter, parmesan cheese, lemon juice & zest, salt, pepper and parsley

SPAGHETTI WITH BRUSSELS SPROUTS & SAUSAGE \$50 - SERVES 10-12

Spaghetti topped with sweet sausage crumbles, roasted Brussels sprouts, panko bread crumbs, parmesan cheese, chives, olive oil, salt & pepper

CAULIFLOWER AL FORNO \$28 - SERVES 12 - 15

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

CHEESE LASAGNA \$50 - SERVES 15

Noodles, seasoned ricotta, marinara, sweet basil and Sickles' own mozzarella

MEAT & CHEESE LASAGNA \$60 - SERVES 15

Noodles, classic meat sauce, seasoned ricotta and housemade marinara sauce

REHEATING REQUIRED.
INSTRUCTIONS WILL BE PROVIDED.

FIVE CHEESE MAC & CHEESE LG \$30 - SERVES 6-8
HALF PAN \$50 - SERVES 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, gruyère, mozzarella and cheddar cheeses tossed with classic elbow pasta and topped with toasted bread crumbs

BAKED ZITI \$50 - SERVES 15

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

TORTELLINI VODKA \$50 - SERVES 15

Hearty cheese tortellini tossed with our housemade vodka sauce

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

PENNE VODKA



CALL CATERING
9 AM - 5 PM DAILY
Little Silver
732.741.9563 x2133
Red Bank
732.852.5700 x4128

VEGAN DISHES

BUTTERNUT SQUASH RISOTTO

\$56 - SERVES 15

Made with onions, autumn flavored vegetable stock and parsley

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

WHITE BEAN RAGU (GF)

\$45 - SERVES 15

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

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

MAPLE DIJON TOFU

\$35 - 8 PCS

Tofu seasoned with maple mustard, rosemary, shiitake mushrooms and shallots

VEGETABLE & CHICKPEA CURRY

\$60 - SERVES 15

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

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

Contains two gourmet plant based cheeses, one vegan cheese spread, fig salami, fresh berries, pitted Castelvetrano olives, grapes, seeded crackers, and strawberry lemongrass jam (all vegan!!)

STUFFED
PEPPERS

VEGAN CHEESEBOARD

DESSERT

Cakes & Pies

HOT CHOCOLATE BUNDT CAKE \$25
A decadent chocolate bundt cake topped with a rich chocolate glaze, and torched marshmallow.

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

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
Sugar, chocolate chip, and cranberry oatmeal housemade cookies are baked fresh daily

DESSERT BAR PLATTER
SMALL - \$25 24 PCS
LARGE - \$40 48 PCS
An assortment of Key lime bars, lemon bars, berry blondies, and iced brownies.

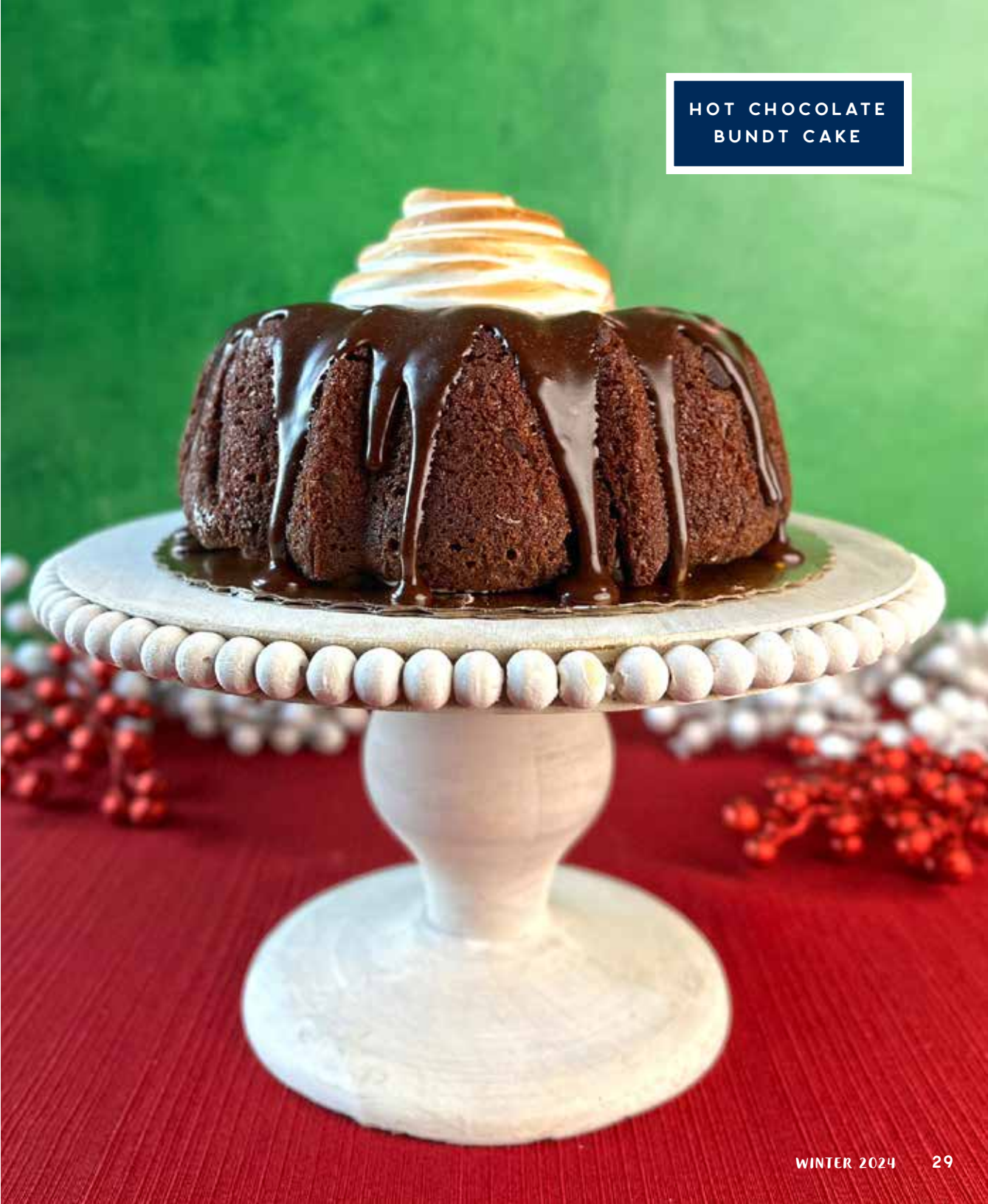
BROWNIE PLATTER
SMALL - \$25 24 PCS
LARGE - \$40 48 PCS
Our old-fashioned chocolate brownies with a rich chocolate icing on top

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

DESSERT CHEESE PLATTER (photo on pg. 5)
\$100 - SERVES 8-10
Our Dessert Cheese platter is the best way to end the night! This platter features Stilton blue cheese, Bellavitano espresso rubbed cheese, Delice de Bourgogne, 5 Year Aged Gouda, Sickles’ own chocolate chip cookies, chocolate covered orange slices, dried apricots, almond pizzelles, caramelized pecans, a fresh berry medley, with seasonal jam

HOT CHOCOLATE
BUNDT CAKE



*Let 'em
eat cake!*



COOKIES AND
CREAM CAKE



CELEBRATION CAKES CAN BE
ORDERED FOR ANY OCCASION

CALL 732.741.9563 x2133
PLEASE GIVE OUR BAKERY 72 HOURS NOTICE

Sickles. The total package.

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

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

Visit with our Catering specialists to plan your event today.



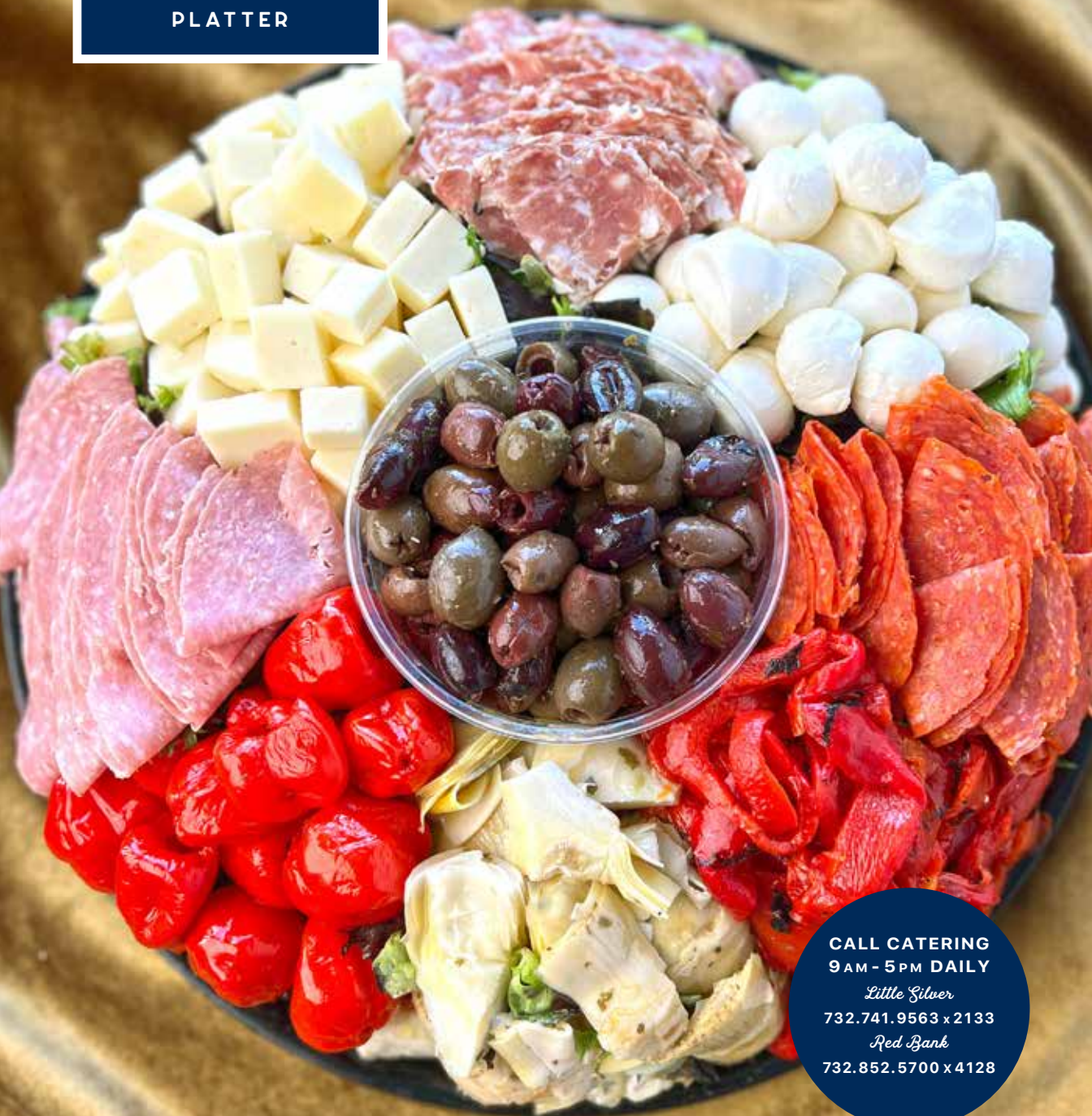
Are you entertaining on a small scale
or just looking for new dinner ideas?

Our Catering Packages are a perfectly curated way
to experience our cuisine.

TURN THE PAGE TO EXPLORE OUR CATERING PACKAGES



ANTIPASTO PLATTER



CALL CATERING
9 AM - 5 PM DAILY
Little Silver
732.741.9563 x 2133
Red Bank
732.852.5700 x 4128

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

Mediterranean Medley \$200 (photo on front cover)

MEDITERRANEAN PLATTER 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.

Down to Business \$230

CHOICE OF EITHER: MEDITERRANEAN PLATTER 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 pgs. 8-9) 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.

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 housemade seasonal cookies are baked fresh daily!

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

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



FRENCH
CONNECTION

CATERING PACKAGES

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

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
- SQUASH PANZANELLA SALAD** Kale, butternut squash, red onions, brussels sprouts, pepitas, cranberries, honeycrisp apples, goat cheese, and croutons with lemon & olive oil 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; Cacio e Pepe; Prosciutto, Tomato & Mozzarella; Zucchini & Onion
- FRESH FRUIT BOWL** 4 lbs of our seasonal fruit salad from our Produce Dept.

French Connection \$180

- BEET & 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** 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 WINTER CATERING MENU. SPEAK TO ONE OF OUR CATERING EXPERTS ABOUT ADDING WINE TO YOUR ORDER. ALL PRICES ARE SUBJECT TO CHANGE.

Rosé

SAN SALVATORE VETERE IGP CAMPANIA ROSATO \$23.99

An organically grown Rosato (Italian Rosé) made from the Aglianico varietal. This crisp and bright Rosato is steel fermented and lightly pressed, making it a delicious pairing for lighter foods or seafood. A crowd pleaser here at Bottles, it's sure to deliver.

Sparkling

BUJONIS BRUT CAVA \$20.99

A cava for the Champagne lovers. This sparkling wine from Catalonia is extremely dry, with persistent bubbles and a long finish. Its subtle notes of fresh citrus, green apple and complexity of the palate due to age make this Cava something special.

Whites

LAPIS LUNA SAUVIGNON BLANC \$14.99

Tropical fruit, white peach and ripe pineapple perfume the nose, juicy acidity, refreshing, with crispy citrus and stone fruit flavors, delicious length on the finish.

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.

FAMILLE HUGEL PINOT GRIS CLASSIC \$21.99

One of our favorite French vineyards produces this 90+ rated Pinot Gris. With a straw yellow color, youthful aroma and subtle floral aroma, this is one of our favorite food pairing wines. With some age on the bottle, notes of fig and apricot become more prevalent.

Reds

LAPIS LUNA PINOT NOIR \$14.99

Ripe red berries, boysenberries, purple flowers and nice spices, the palate is juicy, smooth, polished and delicious.

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.

DIE DI RIPA MONTEPULCIANO D'ABRUZZO \$15.99

The bouquet opens up with notes of bright cherry and currant. Fresh and easy drinking with pleasing acidity and crunchy red fruit on the palate. Finish is long and slightly dry. Perfect match for pizza, pasta, red sauces or general Italian meals.

FAMIGLIA CASTELLANI CHIANTI CLASSICO \$17.99

This Chianti Classico is a great value and a great wine. With a score of 93 points from James Suckling, this under \$20 dollar wine drinks well above its weight. With unique cacao notes and orange peel and with nice acid on the finish, this wine pairs perfectly with any red sauce. We love to drink it with some Bolognese!

MESTA TEMPWRANILLO \$10.99

Another fantastic value from Spain! This tempranillo from Rioja is made with organic sustainable grapes. It's vegan friendly, biodynamic and most importantly...delicious! Deep ruby to the eye, this wine features a bouquet of cherry, raspberry and toffee. It is very smooth on the palate with velvety tannins.



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

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.

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.

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.

