

ENTREES

SIX GUEST MINIMUM

48 HOUR ADVANCE ORDER REQUIRED

HALF TRAY SERVES 6-8 FULL TRAY SERVES 12-15

BEEF AND PORK

ROAST PORK LOIN WITH MANGO SALSA	\$75.00 PER LOIN
TENDERLOIN OF BEEF WITH GORGONZOLA CREAM	MARKET PRICE
GRILLED BUTTERFLIED LEG OF LAMB WITH GREMOLATA	MARKET PRICE
BEEF FAJITAS WITH PEPPERS AND ONION	
TORTILLAS ON SIDE	HALF TRAY \$50 FULL \$90
SAUSAGE PEPPERS AND ONIONS	HALF TRAY \$50 FULL \$90
MEATBALLS WITH PENNE MARINARA	HALF TRAY \$40 FULL \$75

POULTRY

GRILLED CHICKEN TERIYAKI WITH PINEAPPLE	HALF TRAY \$60 FULL \$100
PROSCIUTTO WRAPPED CHICKEN FILET TOPPED WITH SAGE MOZZARELLA OVER WILTED SPINACH	HALF TRAY \$75 FULL \$130
GINGER CHICKEN BAKED IN A SWEET, SAVORY GLAZE	HALF TRAY \$50 FULL \$90
CHICKEN FAJITAS WITH PEPPERS AND ONIONS, TORTILLAS ON THE SIDE	HALF TRAY \$50 FULL \$90

FISH AND SEAFOOD

MARKET PRICE

JUMBO LUMP CRAB CAKES WITH LEMON WEDGES AND TARTAR SAUCE
PAELLA WITH SHRIMP, MUSSELS, CHORIZO AND SAFFRON RICE
BRAISED SWORDFISH WITH ARTICHOKE HEARTS AND PLUM TOMATOES
GRILLED SALMON STEAK WITH CAPERS AND LEMON SAUCE

PASTA

ORRECHIETTE WITH BROCCOLI RABE AND SAUSAGE	HALF TRAY \$45 FULL \$80
PENNE PRIMAVERA	HALF TRAY \$40 FULL \$70
FARFALLE WITH PROSCIUTTO, PEAS AND CARAMELIZED ONIONS	HALF TRAY \$45 FULL \$80
GEMELLI WITH SPINACH, ARTICHOKE HEARTS, ROASTED GARLIC AND ROASTED PEPPERS	HALF TRAY \$45 FULL \$80

HORS D'OEUVRES

48 HOUR ADVANCE ORDER REQUIRED

TWO DOZEN MINIMUM ORDER

MINI CRAB CAKES

WITH TARTAR SAUCE \$35/DOZEN

CHICKEN OR BEEF SKEWERS

WITH THAI PEANUT SAUCE \$20/DOZEN CHICKEN

\$25/DOZEN BEEF

BACON WRAPPED SCALLOPS

WITH TARTAR SAUCE \$35/DOZEN

MOZZARELLA AND TOMATO SKEWERS

WITH BALSAMIC VINAIGRETTE \$20/DOZEN

QUESADILLA WEDGES

GRILLED CHICKEN, BASIL & MUSHROOMS \$18/DOZEN

ASPARAGUS, ROASTED PEPPER & CHEVRE \$18/DOZEN

SMOKED SALMON, ARUGALA & CREAM CHEESE \$24/DOZEN

CRABMEAT, CILANTRO & TOMATO \$30/DOZEN

GRILLED SHRIMP

WRAPPED WITH PROSCIUTTO WITH BASIL VINAIGRETTE \$35/DOZEN

COCONUT SHRIMP

WITH CITRUS DIPPING SAUCE \$35/DOZEN

MINI LOBSTER ROLLS

WITH CRISP LETTUCE ON TOASTED BIOCHE BUN \$45/DOZEN

FIG & PROSCIUTTO CROSTINI

WITH CRUMBLLED GORGONZOLA & DRIZZLED HONEY \$18/DOZEN

DESSERTS

48 HOUR ADVANCE ORDER REQUIRED

CRISPS

APPLE CRISP, PEACH CRISP, BLUEBERRY CRISP

HALF TRAY \$25

PIES

BLUEBERRY, KEY LIME, STRAWBERRY RHUBARB

8" \$15

CAKES

CHEESECAKE, OLD FASHIONED CHOCOLATE, ANGEL FOOD WITH STEWED BERRIES, SAND CASTLE

8" \$25

DESSERT TRAY

LEMON POUND CAKE, PECAN SQUARES, COCONUT BARS, BROWNIES GARNISHED WITH FRESH BERRIES

\$4.50 PER PERSON

MINIATURES

MINI TRIPLE CHOCOLATE CHIP, OATMEAL RAISIN, CHOCOLATE PEANUT BUTTER & PEARL STREET'S CHOCOLATE COVERED PEARL COOKIES WITH CHOCOLATE DIPPED STRAWBERRIES

\$5.00 PER PERSON

BISCOTTI

CHOCOLATE DIPPED CLASSIC, HAZELNUT OR LEMON

\$35 DOZEN

TAKE OUT CLAMBAKES

ORDER BY NOON FOR 5:00 PICK UP OR DELIVERY

COOK ON YOUR STOVE TOP OR GRILL

A CLAMBAKE TIN FILLED WITH SEAWEEED AND 1-1/2 POUND MAIN LOBSTER
FLORIDA PINK SHRIMP
PRINCE EDWARD ISLAND STEAMERS
MUSSELS
NEW POTATOES
JERSEY SWEET CORN ON THE COB

COMES WITH:

A FRESH BAKED BAGUETTE
SUGAR BABY WATERMELON
BLUEBERRY CRISP

\$50.00 PER PERSON

DUE TO MARKET INFLUENCES, SOME ITEMS AND PRICES MAY CHANGE.

Thank you for choosing Pearl Street Market for your catering needs. We hope you find our selections suitable for your occasion, however we can accommodate any special requests that you may have. You can be assured that you will receive the highest quality from us and we look forward to assisting you with your next event.

Sincerely,

The Staff at Pearl Street Market

PEARL STREET MARKET

229 PEARL STREET

BEACH HAVEN, NJ 08008

609.492.3910

www.pearlstreetmarket.com

PEARL STREET MARKET

Entertaining

MADE

SIMPLE

PEARL STREET MARKET

PEARL STREET AND BAY AVENUE

BEACH HAVEN

609.492.3910

🍷 BREAKFAST 🍷

PRIX FIXE

SIX GUEST MINIMUM ORDER

24 HOUR ADVANCE ORDER

THE DOLPHIN \$2.95 PERSON
ASSORTED MINIATURE BAGELS SERVED WITH BUTTER,
CREAM CHEESE AND PRESERVES

THE BELVOIR \$6.00 PERSON
ASSORTED MINIATURE BAGELS, MUFFINS, DANISH, CROISSANTS
AND SCONES SERVED WITH BUTTER, CREAM CHEESE AND PRESERVES

THE KENTFORD \$10.00 PERSON
ASSORTED MINIATURE BAGELS, MUFFINS, DANISH, CROISSANTS
AND SCONES, FRUIT SALAD, FRESH ORANGE JUICE, SERVED WITH
BUTTER, CREAM CHEESE AND PRESERVES

THE PEARL STREET \$12.00 PERSON
SMOKED SALMON, CAPERS, SLICED BERMUDA ONION, SLICED
TOMATO SERVED WITH MINIATURE BAGELS, BUTTER AND
CREAM CHEESE

SUMMER FRUIT SALAD \$8.99 POUND
WITH ASSORTED MELON, PINEAPPLE, GRAPES AND BERRIES

48 HOUR ADVANCE ORDER

QUICHE 9 INCH ... \$24.00
CHEDDAR AND BROCCOLI
BACON AND GRUYERE
SPINACH SHALLOT AND PARMESAN

🍷 LUNCHEON 🍷

PRIX FIXE

SIX GUEST MINIMUM ORDER

48 HOUR ADVANCE ORDER

THE LIBERTY \$12.00 PER PERSON
CLASSIC SANDWICH ASSORTMENT, CHOICE OF ONE ACCOMPANIMENT;
ASSORTED COOKIE AND BROWNIE PLATTER

THE LEEWARD \$14.00 PER PERSON
CLASSIC WRAP OR SPECIALTY SANDWICH ASSORTMENT; CHOICE OF
ONE ACCOMPANIMENT; ASSORTED COOKIE AND BROWNIE PLATTER

THE HOLYOKE \$16.00 PER PERSON
CLASSIC WRAP OR SPECIALTY SANDWICH ASSORTMENT; CHOICE OF
TWO ACCOMPANIMENTS; ASSORTED COOKIE AND BROWNIE PLATTER

THE GLENDOLA \$12.00 PER PERSON
CHOICE OF ONE ENTRÉE SALAD WITH BREADSTICKS;
ASSORTED COOKIE AND BROWNIE PLATTER

THE ESSEX \$16.00 PER PERSON
CHOICE OF ONE ENTRÉE SALAD WITH BREADSTICKS; CHOICE OF
ONE ACCOMPANIMENT; ASSORTED COOKIE AND BROWNIE PLATTER

🍷 COCKTAIL PLATTERS 🍷

REGULAR SERVES 10-15, LARGE SERVES 20-25

48 HOUR ADVANCE ORDER REQUIRED

ANTIPASTO ASSORTED IMPORTED ITALIAN CHEESES, SALAMI,
PROSCIUTTO, ARTICHOKE, ROASTED PEPPERS AND OLIVES
SERVED WITH FOCACCIA \$95 LARGE \$150

BLACK BEAN DIP WITH HOMEMADE TORTILLA CRISPS \$38 LARGE \$75

BRUSCHETTA WITH PARMESAN CROSTINI \$38 LARGE \$75

CARVING BOARD ROAST TURKEY, ROAST BEEF, COUNTRY HAM,
SLICED SWISS AND AMERICAN CHEESE, OLIVES AND PICKLES
WITH FRESHLY BAKED BREADS \$135 LARGE \$265

CHESAPEAKE CRAB DIP WITH CRUDITE AND CRACKERS \$75 LARGE \$145

CLASSIC ONION DIP SERVED WITH GOURMET POTATO CHIPS \$40 LARGE \$78

COUNTRY HAM WITH HONEY MUSTARD, CRANBERRY HORSERADISH
AND MINI ROLLS \$110 LARGE \$215

CRUDITES WITH HERB DIP \$50
LARGE WITH HERB DIP AND RED PEPPER DIP \$95

FRUIT AND CHEESE IMPORTED AND DOMESTIC ARTISAN CHEESES,
GARNISHED WITH FRESH SEASONAL FRUITS AND BERRIES, ACCOMPANIED
WITH CRACKERS AND BAGUETTE \$85 LARGE \$135

GRILLED VEGETABLES A VARIETY OF THE SEASONS BEST INCLUDING
EGGPLANT, RED, ORANGE, YELLOW PEPPERS, PORTABELLA MUSHROOMS,
ZUCCHINI, BERMUDA ONIONS AND CHERRY TOMATOES \$60 LARGE \$95

MEDITERRANEAN TRAY BABA GHANOUJ AND HUMMUS WITH VEGETABLE
CRUDITE OLIVES AND TOASTED PITA CRISPS \$75 LARGE \$145

POACHED SALMON WHOLE SIDE OF WILD ALASKAN SALMON SERVED WITH
SOUR CREAM AND DILL CUCUMBER SAUCE \$135 LARGE \$250

PROVINCIAL WHITE BEAN DIP SERVED WITH TOASTED PITA CRISPS \$40
LARGE \$75

SHRIMP COCKTAIL JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE \$115
AND LEMON WEDGES LARGE \$225

SLICED SEASONAL FRUIT A STRIKING PRESENTATION OF SLICED FRESH
FRUITS GARNISHED WITH SEEDLESS GRAPES AND BERRIES \$45 LARGE \$85

TENDERLOIN OF BEEF PEPPER CRUSTED FILET OF BEEF GRILLED
AND SERVED WITH CREAMY HORSERADISH SAUCE AND ACCOMPANIED
WITH SLICED BAGUETTE \$150 / \$285

TOMATO MOZZARELLA PLATTER SLICED BEEFSTEAK TOMATOES,
LAYERED WITH FRESH MOZZARELLA AND BASIL LEAVES SERVED
WITH BALSAMIC VINAIGRETTE \$40 LARGE \$85

🍷 SANDWICH PLATTERS 🍷

48 HOUR ADVANCE ORDER REQUIRED

CLASSIC ASSORTMENT \$8.25 PER PERSON/10 PERSON MINIMUM
OUR OWN ROAST BEEF AND ROAST TURKEY BREAST, COUNTRY HAM
AND SWISS CHEESE, TUNA SALAD AND CHICKEN SALAD ON A COMBINATION
OF COUNTRY WHITE, 7 GRAIN AND RYE BREAD WITH LETTUCE AND TOMATO,
ARRANGED ON A BED OF GREENS WITH OLIVES AND PICKLES

SPECIALTY SANDWICH ASSORTMENT \$9.50 PER PERSON /10 PERSON MINIMUM
A COMBINATION OF OUR MARKET SPECIALTY SANDWICHES WITH OUR STORE
ROASTED BEEF, TURKEY AND GRILLED CHICKEN, IMPORTED CHEESE AND
COLD CUTS SERVED ON BAGUETTE, FOCACCIA AND MULTIGRAIN DRESSED
WITH OUR SPECIALTY VINAIGRETTES AND DRESSINGS, ARRANGED ON A
BED OF GREENS WITH OLIVES AND CORNICHONS

DOUBLE DECKER JOES \$9.50 PER PERSON / 10 PERSON MINIMUM
PREPARED WITH OUR STORE ROASTED BEEF, TURKEY BREAST, AND BLACK
FOREST HAM TOPPED WITH SWISS CHEESE, RUSSIAN DRESSING AND COLE
SLAW ON RYE. CUT IN THIRDS AND ARTFULLY ARRANGED ON GREENS,
GARNISHED WITH PICKLES

TASTE OF ITALY \$100 SERVES 12-15
ASSORTMENT OF SANDWICHES SERVED ON TUSCAN ROLLS AND FOCACCIA,
PROSCIUTTO DI PARMA, SOPRESSETA PROVOLONE, FRESH MOZZARELLA,
GRILLED SUMMER VEGETABLES, FRESH BASIL AND JERSEY TOMATO,
DRESSED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINAIGRETTE,
SERVED IN AN ATTRACTIVE WICKER BASKET

SPECIALTY WRAP ASSORTMENT
SMALL \$75 SERVES 8-10 LARGE \$120 SERVES 15-20
AN ASSORTMENT OF OUR SPECIALTY WRAPS, INCLUDING GRILLED CHICKEN
BREAST, GRILLED VEGETABLES, IMPORTED CHEESE AND COLD CUTS, ON
SPINACH, RED PEPPER WHOLE WHEAT AND WHITE WRAPS, DRESSED WITH
MIXED GREENS, BASIL OR SUNDRIED TOMATO PESTO OR HERB MAYONNAISE

TEA SANDWICH ASSORTMENT
SMALL \$75 SERVES 8-10 LARGE \$120 SERVES 15-20
ROAST BEEF AND HORSERADISH CHEDDAR, SMOKED TURKEY AND SCALLION
CREAM CHEESE, SLICED GRILLED CHICKEN AND MANGO CHUTNEY, HERBED GOAT
CHEESE AND CUCUMBER ON MINIATURE CROISSANTS, BRIOCHE ROLLS, 7 GRAIN AND
RAISIN NUT BREADS

🍷 ENTREE SALADS 🍷

SIX GUEST MINIMUM

48 HOUR ADVANCE ORDER REQUIRED

\$5.50 PER PERSON

FARFALLE WITH GRILLED SHRIMP, BACON AND ARUGALA
WALDORF CHICKEN SALAD WITH GRAPES, APPLE AND TOASTED WALNUTS
GRILLED ASPARAGUS AND CHICKEN WITH LEMON POPPYSEED DRESSING

24 HOUR ADVANCE ORDER REQUIRED

\$5.00 PER PERSON

POACHED SALMON
OVER BABY FIELD GREENS WITH ORANGES, RED ONIONS,
PEPPERS AND TOASTED ALMONDS WITH WHITE BALSAMIC VINAIGRETTE

GREEK SALAD
OF ROMAINE, RED PEPPER, ONIONS, KALAMATA OLIVES AND FETA
WITH MEDITERRANEAN VINAIGRETTE

GREEK TUNA SALAD
WITH BABY SPINACH LEAVES, TOMATO, ARTICHOKE HEARTS, RED PEPPERS,
ONIONS, KALAMATA OLIVES AND FETA WITH MEDITERRANEAN VINAIGRETTE

***GARDEN SALAD**
OF MIXED GREENS, TOMATOES, BLACK OLIVES, CUCUMBERS
AND JULIENNE CARROTS WITH RED WINE VINAIGRETTE \$4.00 PER PERSON

CHEF SALAD
OF HAM, ROAST TURKEY, ROAST BEEF, SWISS AND AMERICAN
CHEESE OVER MIXED GREENS WITH CUCUMBERS, BLACK OLIVES, TOMATO
AND HARD-BOILED EGG

AUTUMN SALAD
OF FIELD GREENS WITH DRIED CRANBERRIES, CARAMELIZED WALNUTS,
SLICED APPLES, CRUMBLD GORGONZOLA WITH BALSAMIC VINAIGRETTE

MARINATED GRILLED CHICKEN BREAST
OVER MIXED GREENS WITH TOMATO, BLACK OLIVES, RED ONION AND
MOZZARELLA WITH BALSAMIC VINAIGRETTE

***CAESAR SALAD** *\$4.00 PER PERSON **CHICKEN CAESAR SALAD**
GRILLED VEGETABLES
OVER MIXED GREENS TOPPED WITH TOASTED ALMONDS

🍷 ACCOMPANIMENTS 🍷

SIX GUEST MINIMUM

48 HOUR ADVANCE ORDER REQUIRED

SMALL \$40.00 PER TRAY - SERVES 6-8

LARGE \$75.00 PER TRAY - SERVES 12-16

GRAINS AND LEGUMES
COUSCOUS WITH PECANS AND DRIED CRANBERRIES
TABOULEH SALAD WITH FETA AND FRESH MINT
BLACK BEAN AND YELLOW RICE SALAD
CHICKPEAS, FENNEL, ARUGALA AND MOZZARELLA SALAD
WHITE BEAN SALAD WITH SPINACH, BLACK OLIVES AND SUNDRIED TOMATOES
WILD RICE WITH SHIITAKE MUSHROOMS AND PINE NUTS
CORN AND BLACK BEAN SALAD WITH ROASTED RED PEPPERS

POTATOES
ROASTED NEW POTATOES WITH GARLIC AND ROSEMARY
CLASSIC POTATO SALAD WITH CELERY AND ONION
SWEET POTATO FRIES ROASTED WITH SEA SALT
SMASHED NEW POTATOES WITH CREAMY BUTTER

PASTA
WHOLE WHEAT PASTA WITH GARLIC ROASTED VEGETABLES
FARFALLE WITH FRESH BOCCOCINI AND TOMATOES WITH BASIL VINAIGRETTE
FARFALLE WITH EGGPLANT, CARAMELIZED ONIONS AND PINE NUTS
ORZO WITH CUCUMBER, SCALLIONS, TOMATOES AND KALAMATA OLIVES
PENNE WITH PORTABELLAS, CARAMELIZED ONIONS, ROASTED PEPPER AND
BROCCOLI RABE
CLASSIC SHELL MACARONI SALAD

VEGETABLES
GREEN BEANS WITH TOASTED ALMONDS
ROASTED SEASONAL VEGETABLES
CLASSIC COLESLAW
GRILLED ASPARAGUS, ONIONS AND RED PEPPER
CUCUMBERS, ARTICHOKE HEARTS, TOMATOES, BLACK OLIVE IN A
LEMON VINAIGRETTE
BROCCOLI RABE SAUTÉED WITH ROASTED GARLIC