

{ breakfast }

prix fixe • twelve guest minimum order
24 hr advanced notice

the dolphin

assorted miniature bagels served with butter, cream cheese and preserves
\$3.50 person

the belvoir

assorted miniature bagels, muffins, danish, croissants and scones served with butter, cream cheese and preserves
\$7.00 person

the kentford

assorted miniature bagels, muffins, danish, croissants and scones, fruit salad & fresh orange juice, served with butter, cream cheese and preserves
\$12.00 person

the pearl street

smoked salmon, capers, sliced bermuda onion and tomato served with miniature bagels, butter and cream cheese
\$14.00 person

summer fruit salad

with assorted melon, berries and grapes
\$12.99 pound

quiche (48 hr advance order)

- cheddar and broccoli
- bacon and gruyere
- spinach shallot and parmesan

9 inch - \$30.00

{ cocktail platters }

regular serves 10-15 • large serves 20-25
48 hr advanced notice required

antipasto

assorted imported Italian cheeses, salami, prosciutto, artichokes, roasted peppers and olives served with focaccia
\$105, large \$160

black bean dip

with assorted tortilla chips
\$45, large \$85

bruschetta

with parmesan crostini
\$45, large \$85

chesapeake crab dip

with crudité and crackers
\$75, large \$145

classic onion dip

served with gourmet potato chips
\$50, large \$90

crudités

with herb dip
\$50, large \$95

fruit and cheese

imported and domestic artisan cheeses, garnished with fresh seasonal fruits and berries, accompanied with assorted crackers
\$95, large \$150

grilled vegetables

a variety of the seasons best including eggplant, red, orange, yellow peppers, portabella mushrooms, zucchini, bermuda onions and cherry tomatoes
\$65, large \$100

mediterranean tray

roasted eggplant dip and hummus with crudité, olives and toasted pita crisps
\$80, large \$160

poached salmon

whole side of atlantic salmon served with sour cream and dill cucumber sauce
\$135, large \$250

tuna poke

served with tortilla scoops
market price

shrimp cocktail

jumbo shrimp served with cocktail sauce and lemon wedges
market price

sliced seasonal fruit

a striking presentation of sliced fresh fruits garnished with seedless grapes and berries
\$60, large \$100

tenderloin of beef

pepper crusted filet of beef grilled and served with creamy horseradish sauce and accompanied with sliced baguette
\$180, large \$350

tomato mozzarella platter

sliced beefsteak tomatoes, layered with fresh mozzarella and basil leaves served with balsamic vinaigrette
\$55, large \$100

{ sandwich platters }

48 hr advanced notice required

classic assortment

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
\$9.95 per person, 10 person minimum

specialty sandwich assortment

a combination of our market specialty sandwiches with our store roast 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
\$10.95 per person, 10 person minimum

assortment of joes

prepared with our store roast beef, turkey breast and black forest ham topped with swiss cheese, russian dressing and coleslaw on new york rye, arranged on a bed of greens
\$10.95 per person, 10 person minimum

taste of Italy

assortment of sandwiches served on tuscan rolls and focaccia, prosciutto di parma, sopressata, provolone, fresh mozzarella, grilled summer vegetables, fresh basil and jersey tomato, dressed with extra virgin olive oil and balsamic vinaigrette and arranged on a bed of greens
\$125 serves, 12-15

specialty wrap assortment

an assortment of our specialty wraps, including grilled chicken breast, grilled vegetables, imported cheese and cold cuts on spinach, sun-dried tomato and whole wheat wraps, dressed with specialty mustards, mayos, pestos and vinaigrettes
small \$90, serves 8-10, large \$140, serves 15-20

tea sandwich assortment

a combination of our store chicken salad, tuna salad, smoked turkey with gouda, roast beef with horseradish sauce and grilled vegetable with hummus all served on miniature brioche rolls
small \$90, serves 8-10, large \$140, serves 15-20



{hors d'oeuvres}

48 hr advance order required

mini crab cakes with tartar sauce
\$45.00/dozen

bacon wrapped scallops
with tartar sauce
market price

mini crab and mango spring rolls
with sweet thai-chili sauce
\$45.00/dozen

coconut shrimp with sweet thai-chili sauce
\$35.00/dozen

mini lobster rolls
with crisp lettuce on buttery brioche bun
market price/dozen

mini lobster spring rolls
with sweet thai-chili sauce
\$45.00/dozen

mozzarella and tomato skewers
with fresh basil and balsamic vinaigrette
\$20.00/dozen

prosciutto and melon skewers
with mozzarella, basil and a
balsamic reduction
\$26.00/dozen

chicken or beef skewers
with thai peanut sauce
\$36.00/dozen chicken
\$45.00/dozen beef

quesadilla wedges
southwest chicken, cheddar
and black bean
\$30.00/dozen
buffalo chicken, hot sauce
and blue cheese
\$30.00/dozen
BBQ chicken, bacon, caramelized
onion and monterey jack
\$30.00/dozen
roasted vegetable and goat cheese
\$30.00/dozen

fig & prosciutto crostini
with crumbled gorgonzola and
drizzled honey
\$30.00/dozen

{entrée salads}

six guest minimum • 24 hr advanced notice
\$7.00 per person

grilled salmon*
over baby field greens with orange
segments, red onions, peppers and
toasted almonds with balsamic vinaigrette
***\$15.00 per person**

summer kale salad
with shaved parmesan, dried cranberries
toasted almonds, and tomatoes with
lemon vinaigrette

arugula salad
with shaved parmesan and pistachios with
a lemon vinaigrette

greek salad
with romaine, red peppers, kalamata
olives, red onions and feta with
mediterranean vinaigrette

caesar salad
with chopped romaine, parmesan
cheese and homemade crutons

summer berry salad
mesclun field greens with candied
walnuts, strawberries, blueberries, and
crumbled feta with balsamic vinaigrette

grilled vegetables
over mixed greens tossed with toasted
almonds and balsamic vinaigrette

garden salad
of mixed greens, tomatoes, black
olives, cucumbers and julienne carrots
with balsamic vinaigrette

{entrées}

48 hr advanced notice required
half tray serves 8-10 • full tray serves 15-20

beef and pork

roast pork loin with mango salsa
\$75.00 per loin

tenderloin of beef with
gorgonzola cream sauce
market price

beef fajitas with peppers and onions
tortillas on the side
half tray \$80, full \$140

sausage and peppers rolls on the side
half tray \$60, full \$120

char-grilled flank steak
sliced and served with peppercorn
cream sauce
market price

poultry

grilled teriyaki chicken with pineapple
half tray \$80, full \$140

honey & sriracha glazed chicken
half tray \$85, full \$160

chicken fajitas with peppers and
onions tortillas on the side
half tray \$60, full \$120

chicken parmesan lightly breaded
and topped with fresh mozzarella, basil
and homemade marinara
half tray \$85, full \$160

chicken piccata sautéed and served
with a lemon sauce and capers
half \$100, full \$180

lemon & herb roasted chicken
half tray \$85, full \$160

pasta

orecchiette with broccoli rabe and
spicy sausage
half tray \$60, full \$120

penne primavera with grated parmesan
half tray \$50, full \$100

farfalle with prosciutto, peas and
caramelized onions
half tray \$50, full \$100

farfalle with grilled shrimp, bacon
and arugula
half tray \$60, full \$120

spiral pasta baked with chicken,
spicy sausage, roasted red peppers
and caramelized onion in a creamy
gorgonzola sauce
half tray \$75, full \$150

fish and seafood

jumbo lump crab cakes with lemon
wedges and tartar sauce

tented halibut over a bed of spinach
topped with lemon, butter & white wine

grilled salmon topped with a
sweet thai-chili sauce

seared ahi tuna thinly sliced and
served alongside seaweed salad

8oz lobster tails butterflied with
paprika, white wine and butter
market price per person

shore dinner serves 2

2 one and a half pound
lobsters split,
1 pound mussels,
12 jumbo shrimp,
6 large scallops,
2 ears of steamed corn
all served hot,
in a tin, ready to eat!
Market Price

lobster bake serves 6

6 one & a half pound lobsters,
mussels in a white wine broth,
shrimp cocktail,
old bay seasoned fries,
6 ears of jersey corn,
french baguette,
Tate's cookies
Market Price
per person

{accompaniments}

48 hr advanced notice required
small \$50 per tray, serves 8-10 • large \$90 per tray, serves 15-20

grains and legumes

chickpea and fennel salad with arugula,
roasted red peppers and fresh mozzarella

mexican street corn salad with cojita
cheese, fresh cilantro and lime juice

quinoa with dried apricots, toasted
pecans and scallions

red quinoa with fresh mango, red bell
pepper and scallions

israeli couscous with fresh jersey peach,
feta and mint

pasta

orzo with roasted summer vegetables,
feta, pine nuts and basil

farfalle with mozzarella ciliegine, sun-dried
tomato, roasted garlic and basil

classic shell macaroni salad

farfalle with fresh basil pesto,
toasted pine nuts, parmesan and peas

orzo with tomato, kalamata olive,
cucumber and scallion

asian noodle salad with snap peas, red
peppers, peanuts and sesame seeds

gluten free pasta available upon request

potatoes

roasted new potatoes with garlic
and rosemary

classic potato salad with celery
and onion

sweet potato wedges roasted
with sea salt

smashed new potatoes with
roasted garlic and creamy butter

vegetables

green beans with toasted almonds

roasted seasonal vegetables

grilled asparagus with bermuda onions
and roasted red peppers

**cucumbers, artichoke hearts,
tomatoes and black olives**
with a lemon vinaigrette

broccoli rabe sautéed with
roasted garlic

eggplant lightly breaded and stacked
with fresh ricotta and mozzarella,
topped with homemade marinara sauce
half tray \$70, full \$140

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