

Catered Cuisine Menu



2020-21

pennington
QUALITY MARKET

Autumn Winter



609-737-7022 or 1-800-224-8655

Fax: 609-818-1038

Visit us online at: pqmonline.com
e-mail: cateredcuisine@pqmonline.com

You can trust Catered Cuisine to coordinate all of your catering needs.

- **PRIVATE CELEBRATIONS**
- **CORPORATE EVENTS • SITE INSPECTION**
- **CHEFS, WAIT STAFF AND BARTENDERS**
- **RENTAL & FACILITIES INFORMATION**
- **OUR VERSATILE CHEFS CAN PREPARE ANY SPECIAL MENU REQUEST.**



PLACING AN ORDER OR PLANNING AN EVENT WITH CATERED CUISINE

In Person: If you're already visiting PQM, just ask for help from any of the Catered Cuisine professionals in our Deli Department.

By Phone: Call our catering office at 609-737-7022 Monday through Friday 8 am - 4 pm or call PQM's main number at 1-800-224-8655 and ask to speak with someone in PQM Deli/Catering.

By e-mail: cateredcuisine@pqmonline.com

48 hours notice is required for all orders. Last minute orders will be accepted according to availability. To avoid disappointment, please order early.

Delivery is available for an additional charge. Consult your catering representative for details.

Corporate Accounts are welcome.

- We reserve the right to apply a 50% cancellation fee for orders cancelled within 24 hours of the agreed upon pick up or delivery time.
 - A 50% deposit on large orders may apply
 - All catering is subject to sales tax
 - We accept VISA, MasterCard, American Express, Discover and local checks.

HORS D'OEUVRES, APPETIZERS & CANAPÉS

Cold Hors d'Oeuvres

Filet Mignon Canapés

Sliced thin on garlic croustade with horseradish sauce.

\$50.00 per 25

Double Decker Brie

2.5 lb. wheel of imported Brie cheese with raspberry preserves, toasted almonds & water crackers.

\$50.00 each

Italian Pinwheel Display

Flour tortilla spread with scallion cream cheese and rolled with Capicola ham, salami, provolone & baby field greens. (50 pieces per tray)

\$45.00 each

Smoked Turkey Pinwheel Display

Flour tortilla spread with herbed cream cheese, and rolled with smoked turkey and dill havarti cheese. (50 pieces per tray)

\$45.00 each

Deviled Egg Tray

A 60's favorite is back! (24 halves)

\$22.00 each

Antipasto Display

*Parmagiano Reggiano • Prosciutto di Parma • Genoa Salami
Sopressata • Roasted Peppers • Marinated Artichoke Hearts & Mushrooms
• Provolone Cheese • Assorted Olives • Fresh Mozzarella
Crusty Panelle Bread*

small: serves 10-12 \$70.00

large: serves 20-24 \$140.00

Mediterranean Tray

*Stuffed Grape Leaves • Assorted Olives • Roasted Peppers
Feta Cheese • Baby Carrots
Celery Sticks • Hummus
Served with pita triangles*

small: serves 10-12 \$55.00

large: serves 20-24 \$85.00

Crudite Display

*Steamed Asparagus • Sugar Snap Peas • Fennel • Baby Carrots
• Grape Tomatoes • Red & Yellow Bell Peppers • Belgian Endive
With your choice of:
Ranch or Bleu cheese dip.*

small: serves 10-12 \$50.00

medium: serves 20-24 \$60.00

large: serves 30-35 \$70.00

Vegetable Tray

*Broccoli • Cauliflower • Carrots • Cucumbers • Celery • Sweet Peppers
With your choice of ranch or bleu cheese dip.*

small: serves 10-15 \$30.00

medium: serves 25-30 \$40.00

large: serves 40-45 \$50.00

Fruit Tray

*Fresh seasonal fruit with your choice of
vanilla or chocolate dip.*

small: serves 10-15 \$40.00

medium: serves 25-30 \$45.00

large: serves 40-45 \$55.00

Sampler Tray

Jarlsberg and New York cheddar cheese, grapes, strawberries, carrot and celery sticks, ranch dip, crackers.

small serves: 10-12 \$45.00

large serves: 20-24 \$85.00

Taste of Europe Cheese Display

*St. Andre Brie • Manchego • English Stilton • Madrigal Swiss
Garnished with grapes and dried fruits.
-Includes crackers.*

serves 8-12 \$50.00



Cold Hors d'Oeuvres (continued)

Assorted Cheese Tray

Smoked Gouda • Danish Havarti • Jarlsberg Swiss • Colby Jack
Garnished with grapes and dried fruit -includes baguette and crackers.

small: serves 12-15 \$60.00
large: serves 25-30 \$80.00

Tapas Tray

Manchego cheese, Drunken Goat cheese, Membrillo, Jubilee olives, sliced prosciutto, served with crostini and Marcona almonds.

serves: 8-10 \$55.00

American Classic Cheese Tray

NY Cheddar, Colby Jack, Fontina cheese and sliced pepperoni,
served with fruit and crackers.

serves: 12-15 \$35.00

Cheese Snack Tray

A variety of cubed cheese garnished with strawberries and grapes.
Served with crackers.

small serves: 12-15 \$63.00
large serves: 20-30 \$99.00

Seven Level Dip

Guacamole, Cheddar cheese, sour cream, diced tomatoes, red onion,
re-fried beans & black olives served with scoop tortilla chips.

small serves: 10-15 \$40.00
large serves: 20-25 \$65.00

Fresh Fruit Salad

The season's freshest fruit cut into bite sized pieces.

\$4.99/lb.

Brie & Fruit Tray

Two wedges of Brie cheese served on a tray
with grapes and crackers.

serves: 8-10 \$35.00

Spinach Dip Tray

Freshly baked 2 lb. pumpernickel bread is hollowed out and ready to
fill with our tasty spinach dip, surrounded by bread pieces for dipping.

serves: 10-15 \$28.00

Hummus & Pita Tray

Hummus in center of tray surrounded by baked pita chips.
(small: serves 10-12 people)

\$30.00 each

Cold Dips

• Crab Dip • Jalapeno Crab Dip • Buffalo Shrimp Dip
• Shrimp Scampi Dip \$7.19/lb.

• Hummus • Spinach Dip • Red Pepper Hummus
• Bruschetta • Tropical Salsa \$6.99/lb.

Shrimp Trays (Please note: prices may vary due to market fluctuation.)

Premium cooked & cleaned cocktail shrimp displayed on a
bed of lettuce with tangy cocktail sauce & lemon wedges.

Large Size Shrimp (41-50 per lb.)

2 lb. Tray - serves 15	\$46.00
3 lb. Tray - serves 22	\$63.00
4 lb. Tray - serves 30	\$82.00
5 lb. Tray - serves 38	\$98.00

*Estimates based on 6 shrimp per person

Jumbo Size Shrimp (26-30 per lb.)

2 lb. Tray - serves 13	\$57.00
3 lb. Tray - serves 21	\$78.00
4 lb. Tray - serves 28	\$102.00
5 lb. Tray - serves 35	\$119.00

*Estimates based on 4 shrimp per person



Sushi - Freshly made to order, healthy, low in calories, and
cholesterol. Fifty different varieties to choose from.
See our Hissho Sushi menu for descriptions and prices.



HOT HORS D'OEUVRES

Spinach & Cheese Phyllo Triangles \$35.00 per 25

Eastern Shore Crab Cakes \$45.00 per 25
Delicious, bite-sized classic. With saffron aioli.

Bacon Wrapped Scallops \$55.00 per 25
Dry scallops wrapped in bacon baked with lemon butter.

Baked Mini Quesadilla \$45.00 per 25
Filled with smoked chicken and jack cheese. Served with tomato salsa.

Petite Quiche Assortment \$40.00 per 25
Mini two-bite pastry shells with assorted fillings: garden vegetable, broccoli/cheese, bacon & three cheese.

Brie and Raspberry in Phyllo \$50.00 per 25
Delicate Brie cheese, raspberry preserves and almonds wrapped in phyllo dough.

Franks in a Blanket \$25.00 per 25
Puff pastry dough wrapped around a beef frankfurter with honey mustard dip.

Asian Dumpling Assortment \$33.00 per 36
Pork, chicken and Thai vegetable dumplings, steamed or fried, served with sweet and sour sauce.

Vegetable Spring Rolls \$25.00 per 25
Served with duck sauce.

Pretzel Dog Bites \$33.00 per 30
All beef mini hot dog wrapped in pretzel dough served with deli style mustard.

Shrimp Wonton Wraps \$33.00 per 25
Served with sweet and sour sauce.

Swedish Meatballs \$50.00 per 25
Cocktail meatballs in a dry sherry sauce.





CASUAL FARE



(3 lb. minimum for all casual fare)

Buffalo Style Hot Wings (12-14/lb.) **\$8.50 lb.**

Honey Barbeque Wings (12-14/lb.) **\$8.50 lb.**

Boneless Wings **\$9.99 lb.**

Buffalo, BBQ or regular served with choice of ranch or blue cheese dressing.

Fried Chicken Tenders

With honey mustard or barbeque dip. (12-14/lb.) **\$8.99 lb.**

Pulled Pork Barbeque

Slowly roasted picnic shoulder, shredded & tossed with barbeque sauce **\$11.99 lb.**

Sweet Italian Sausage, Peppers & Onions

With marinara sauce or natural juices. **\$9.00 lb.**

Italian Meatballs with Marinara Sauce

(10 meatballs per lb.) **\$8.00 lb.**

Roasted Top Round of Beef

Sliced thin, au jus. Great for hot roast beef sandwiches. **\$14.99 lb.**

Ten Gallon Chili

Ground beef simmered with tomato, red onion, red & black beans and the perfect blend of southwest seasonings. **\$8.50 lb.**

Vegetarian Chili

Kidney, black and pinto beans simmered with zucchini and corn. **\$8.00 lb.**

Barbeque or Herb Roasted Chicken Parts

Plump, juicy and succulent!

Breasts - **\$4.50 ea.**

Thighs - **\$2.50 ea.**

Drumsticks - **\$2.00 ea.**

Fried Chicken

Lightly floured and seasoned, deep fried in 100% Canola oil to a golden brown.

Breasts - **\$4.50 ea.**

Thighs - **\$2.50 ea.**

Drumsticks - **\$2.00 ea.**

**CALL FOR
HOLIDAY PARTIES
& CUSTOM MENUS**



BUFFET PLATTERS & DISPLAYS

Chilled Tenderloin Platter

Beef tenderloin cooked to a perfect medium-rare, sliced thin, served with horseradish sauce.

Small: serves 12-15

Medium: serves 16-20

Large: serves 25-30

**MARKET
PRICE**

Chilled Roasted Turkey Breast Display

Hand carved with cranberry mayonnaise.

Small: serves 12-15

Medium: serves 16-20

Large: serves 25-30

\$54.00

\$79.00

\$105.00

Key Lime Shrimp Display

Large shrimp marinated in tequila and lime, grilled and served with key lime aioli. Served chilled.

Small: serves 12-15

Medium: serves 16-20

Large: serves 25-30

\$80.00

\$120.00

\$160.00

Chilled Boar's Head "Sweet Slice" Ham Display

Our finest ham, lean and tasty. Sliced & arranged on tray with honey mustard.

Small: serves 12-15

Medium: serves 16-20

Large: serves 25-30

\$60.00

\$90.00

\$120.00

Chilled Roasted Pork Loin Display

Rosemary & garlic roasted pork loin, thinly sliced, imported provolone & roasted peppers, garnished with olives & herbs.

Small: serves 12-15

Medium: serves 16-20

Large: serves 25-30

\$60.00

\$90.00

\$120.00

Chilled Roast Beef Display

Piles of thin-sliced seasoned top round roast beef with horseradish dressing, garnished on tray.

Small: serves 12-15

Medium: serves 16-20

Large: serves 25-30

\$60.00

\$90.00

\$120.00

Grilled Vegetable Display

An attractively arranged assortment of grilled eggplant, zucchini, portabello mushrooms, bermuda onions, sweet peppers with fresh mozzarella balls and basil.

Small: serves 12-15

Medium: serves 16-20

Large: serves 25-30

\$40.00

\$55.00

\$70.00



MEATS

Beef (3 lb. minimum for all beef dishes)

Roasted Tenderloin of Beef

With wild mushroom Madeira sauce.

MARKET PRICE

Mom's Meatloaf

100% ground Top Round of beef seasoned with peppers, onions & our secret tomato ingredient.

Served with brown gravy.

\$9.00 lb.

Braised Beef Brisket

Choice beef brisket braised in red wine and beef stock with celery, carrots and onion. Served with pan gravy.

\$19.00 lb.

Tenderloin Tips Marsala

Tender filet mignon tips sauteed with mushrooms in a Marsala wine gravy.

\$19.00 lb.

Pork (3 lb. minimum for all pork dishes)

Boar's Head 'Sweet Slice' Boneless Ham

Our finest ham, lean and tasty, with brown sugar glaze. (Half—Average 5-6 lbs.) (Whole—Average 10-12 lbs.)

\$14.00 lb.

Grilled Pork Tenderloin

With a Bourbon, bacon, apple cream sauce.

\$14.99 lb.

Poultry (3 lb. minimum for all poultry dishes)

Chicken Francese

Egg-dipped boneless breast with lemon & white wine sauce.

\$13.50 lb.

Chicken Piccata

Boneless breast sauteed with white wine, lemon and capers.

\$13.50 lb.

Chicken Marsala

Boneless breast with mushroom marsala sauce.

\$13.50 lb.

Boneless Chicken Breast Sauteed with Artichokes

Sundried tomatoes, white wine, lemon juice, garlic, olive oil and Italian parsley.

\$13.50 lb.

Chicken Abruzzi

Boneless chicken breast topped with spinach & mozzarella cheese in a Marsala wine sauce with basil & herbs.

\$13.50 lb.

Chicken Parmesan

Boneless breast with light egg batter, pan-cooked, topped with marinara sauce and mozzarella cheese.

\$13.50 lb.

Boneless Turkey Breast with Gravy

\$13.50 lb.

Whole Roasted Turkey

Fresh turkey seasoned and roasted to perfection, served with stuffing and homemade gravy.

Market Price

Carving available for \$10.00 per turkey

Organic Menu ideas available upon request.



SEAFOOD

(3 lb. minimum for all seafood dishes)

Tilapia Francese

Tilapia fillet dipped in egg and pan cooked finished with lemon-white wine sauce.

\$15.99 lb.

Poached Salmon

Fresh salmon poached in our delicate poaching liquid served with lemon-dill sauce.

\$19.00 lb.

**Served garnished on a tray for additional \$6.00 per tray.*

Lemon Dill Salmon

Fresh Salmon roasted with lemon and dill.

\$19.00 lb.



SIDE DISHES

(3 lb. minimum for all side dishes)

Rice & Pasta

Buttered Noodles

\$6.00 lb.

Autumn Orzo

Orzo pasta with butternut squash, dried cranberries & sage tossed in olive oil, salt & pepper.

\$9.00 lb.

Cilantro Lime Rice

\$7.50 lb.

White and Wild Rice

With Mushrooms and Scallions.

\$8.50 lb.

Potatoes

Garlic Smashed Red Potatoes

\$6.50 lb.

Mashed Idahoes

\$6.50 lb.

Roasted Red Potatoes

\$6.50 lb.

Mashed Yams

Steamed yams mashed with honey, butter, brown sugar & ginger

\$7.50 lb.

Scalloped Potatoes

\$7.00 lb.

Vegetables

Sauteed Green Beans

With garlic and olive oil.

\$8.00 lb.

Green Bean Casserole

Green beans in a creamy mushroom sauce topped with crispy onions.

\$8.50 lb.

Broccoli with Garlic & Parmesan cheese

With olive oil, salt & pepper.

\$8.00 lb.

Steamed Mixed Vegetables

Fresh vegetables, olive oil, salt and pepper.

\$7.50 lb.

Glazed Carrots

Baby carrots tossed with butter, maple syrup and honey.

\$7.00 lb.

Roasted Winter Vegetables with Herbs

\$9.00 lb.

Maple Glazed Butternut Squash and Apples

\$8.50 lb.

Assorted Grilled Vegetables

\$8.50 lb.

OLD WORLD ITALIAN FARE

PASTA

Pasta Primavera

Pasta with mixed vegetables in a pink sherry cream sauce..

\$9.00 lb.

Pasta Bolognese

Traditional baked ziti with meat sauce of beef, veal and pork.

\$9.50 lb.

POLLO

Chicken Cacciatore

Chicken pieces on the bone in a white-wine herb sauce.

\$9.00 lb.

Chicken Monterey

Sauteed boneless breast with spinach and roasted red peppers topped with Monterey Jack cheese in brown demi.

\$13.50 lb.

Chicken Cacciatore available made with boneless chicken breast.

\$13.50 lb.

CARNE

Pork Loin Saltimbocca

Pork tenderloin with spinach, prosciutto and provolone finished with sherry wine sauce.

\$16.00 lb.

Tuscan Flank Steak

Flank steak seasoned with rosemary, sage and garlic. Grilled and sliced thin.

\$17.00 lb.

PESCE

Tilapia Parmesan - Crusted

Baked tilapia fillet topped with parmesan cheese and panko bread crumbs.

\$15.00 lb.

Tilapia Florentine

Broiled tilapia filet topped with spinach, lemon, garlic and Romano cheese.

\$14.00 lb.



PASTA & VEGETARIAN SELECTIONS

(3 lb. minimum for all pasta dishes)

HOT

Rigatoni ala Vodka

Fat pasta tubes tossed in traditional vodka sauce with prosciutto, tomato and a touch of cream.

\$9.00 lb.

Pasta with Marinara

\$7.00 lb.

Baked Macaroni and Cheese

Traditional elbows with aged cheddar and cream sauce with old-fashioned crumbled corn bread topping.

\$7.00 lb.

Baked Ziti

With Marinara, Ricotta, Mozzarella and Parmesan Cheese.

\$8.00 lb.

Five Cheese Lasagna

A mix of ricotta, provolone, pecorino, parmesan and mozzarella cheeses, layered with marinara sauce and imported pasta sheets.

\$9.00 lb.

Vegetable Lasagna

Lasagna noodles layered with vegetables and cheese in a delicious cream sauce.

\$9.00 lb.

Meat Lasagna

Ground beef and pork simmered in rich tomato sauce with a hint of basil layered between ricotta & imported pasta sheets.

\$9.00 lb.

Pasta Pomodoro

With plum tomatoes, garlic, onions & fresh basil.

\$8.00 lb.

Penne Forestiere

Penne tossed in garlic and olive oil with wild mushrooms & Parmigiano Reggiano..

\$8.50 lb.

Penne with Roasted Provencal Vegetable Sauce

Eggplant, onion, zucchini, tomato, garlic with herbs in vegetable broth. VEGAN

\$8.50 lb.

Fusilli with Eggplant, Tomatoes & Capers

Pasta tossed with onion, basil, olive oil, salt & pepper. Vegan.

\$8.50 lb.

Radiatore & Mozzarella Toss*

Radiatore with grape tomatoes, baby spinach & fresh mozzarella tossed with basil, garlic & virgin olive oil.

\$8.50 lb.

Tuscany Style Penne*

With zucchini, yellow squash, tomatoes, onions, peppers, mushrooms, spinach in garlic olive oil with Italian herbs.

\$8.50 lb.

(With grilled chicken)*

\$9.50 lb.

**Best served at room temperature.*





SALADS

(2 lb. minimum for all tossed salads)

DRESSING CHOICES: (choose 2)

Balsamic Vinaigrette

Ranch

French

Bleu Cheese

Golden Italian

Raspberry Vinaigrette

House Salad

Romaine lettuce, radicchio, shredded carrots, cucumbers, grape tomatoes and croutons.

\$8.00 lb.

Garden Salad

Romaine, red and yellow peppers, cucumbers, radicchio, carrots, black olives, chick peas and grape tomatoes.

\$8.50 lb.

Four Season Salad

Baby field greens, tossed with dried cranberries and apricots, honey toasted pecans and crumbled bleu cheese.

\$9.99 lb.

Chef Salad

Romaine lettuce with ham, turkey, Swiss cheese, hard cooked egg, tomato and cucumbers.

\$9.99 lb.

Caesar Salad

Crisp romaine, parmesan cheese, croutons and Caesar dressing.

\$8.00 lb.

(With Grilled Chicken)

\$9.99 lb.

Grilled Chicken w/ Feta

Romaine lettuce with red and yellow peppers, grape tomatoes, Kalamata olives, Feta cheese and balsamic vinaigrette.

\$9.99 lb.

Grilled Chicken w/ Bleu Cheese

Romaine lettuce with mushrooms, sun-dried tomatoes, Kalamata olives, bleu cheese and balsamic vinaigrette.

\$9.99 lb.



SPECIALITY SALADS

(3 lb. minimum for specialty salads - except deli salads)

Mediterranean Golden Jewel Salad

Israeli couscous, orzo, baby garbanzo beans and quinoa with sun-dried tomatoes, Kalamata olives and spinach tossed in lemon vinaigrette with mint.

\$9.00 lb.

Angel Hair with Bruschetta Salad

Angel hair pasta tossed with diced ripe tomatoes, onions, garlic, romano cheese, basil and virgin olive oil.

\$8.00 lb.

With fresh mozzarella

\$8.50 lb.

Sesame Noodle Salad

Soba noodles with carrots, scallions, red pepper, sesame oil, soy sauce, rice wine vinegar & teriyaki sauce.

\$7.50 lb.

California Chicken Salad

Boneless chicken breast with grapes, pecans, celery and poppy seed dressing.

\$8.50 lb.

Rainbow Pasta

Tossed with tri-color peppers, grape tomatoes, provolone, black olives, onions and golden Italian dressing.

\$6.00 lb.

Robin's Waldorf Salad

Crisp Royal Gala and Granny Smith apples, sultana raisins, walnuts, with chopped celery and classic mayonnaise dressing.

\$8.50 lb.

Grilled Lemon Chicken Salad

Boneless chicken breast grilled and tossed with sweet yellow peppers, steamed asparagus, grape tomatoes and lemon-virgin olive oil vinaigrette.

\$10.00 lb.

Curried Chicken Salad

With Gala apples, raisins & toasted almonds.

\$8.50 lb.

Roasted Butternut Squash, Wheatberry & Kale Salad

With maple Dijon dressing.

\$8.50 lb.

Farro Salad

Italian grain salad with kale, tomatoes, and feta in a citrus vinaigrette.

\$8.50 lb.

Homestyle Potato Salad

**Deluxe Potato Salad • Dill Potato Salad
• Cole Slaw • Creamed Cabbage**

\$3.99 lb.

Dutch Potato Salad • Macaroni Salad

\$4.29 lb.

Egg Salad

\$7.49 lb.

Chicken Salad • Ham Salad • Tuna Salad

\$8.49 lb.



DELI TRAYS, SANDWICHES & HOAGIES

Deli Tray Special

Three choices of Boar's Head meats, two choices of cheese, garnished with sliced tomatoes and pickles, plus two salads & two breads. With mayonnaise & Boar's Head mustard on the side.

- Deluxe Potato • Creamed Cabbage • Sliced Rye
 - Macaroni • Dutch Potato • Dinner Rolls
 - Cole Slaw • Homestyle Potato • 1/2 Torpedo Rolls
- (minimum order: 10 people) **\$8.50 per person**

Deli Tray

Three choices of Boar's Head meats, two choices of cheese garnished with sliced tomatoes and pickles. Mayonnaise & Boar's Head mustard on side.

(minimum order: 10 people) **\$6.50 per person**

Mini Party Kaiser or Croissant Sandwiches

Miniature freshly baked rolls or freshly baked Croissant, filled with Boar's Head sliced ham, turkey breast, roast beef, cheese & leaf lettuce. Boar's Head mustard & mayonnaise on side. Minimum order: 1 dozen. (Arranged on a tray for a \$6 service charge)

Kaisers \$28.00 per doz.
Croissants \$30.00 per doz.

Tea Sandwiches

Dainty triangle cut sandwiches with a variety of fillings: ham, chicken, tuna and egg salads on white and whole wheat bread.

Cucumber/cream cheese available upon request.

Minimum order: 1 dozen.

(Arranged on a tray for a \$6 service charge) **\$25.00 per doz.**

HOAGIE TRAY: A variety of Boar's Head Italian meats & cheeses, lettuce, tomatoes, onions, oil & vinegar, Italian seasonings, custom made to order.

Small: serves 4-5 \$40.00
Large: serves 8-10 \$60.00

Hoagies All hoagies are made with premium Boar's Head brand meats and cheeses, lettuce, tomatoes, onions, oil, and vinegar and Italian seasoning. Hot and sweet peppers by request.

- 1 foot: serves 1-2** **\$15.00 ea.**
- 2 foot: serves 3-4** **\$30.00 ea.**
- 3 foot: serves 10-12** **\$60.00 ea.**
- 4 foot: serves 12-16** **\$80.00 ea.**
- 6 foot: serves 20-24** **\$99.00 ea.**

Italian: capicola, genoa salami, ham and provolone cheese.

American: ham, bologna, cooked salami, and American cheese.

Turkey, Roast Beef, Tuna: with your choice of cheese.

Vegetarian: assorted grilled vegetables and basil pesto.



DELI & GOURMET SANDWICHES

All sandwiches \$7.99 each
(arranged on a tray for \$6 service charge)

Your choice of breads, rolls or wrap.

Gluten-Free Wraps are available on request.

All orders of 8 or more:

24-hour notice required and delivery is available.

Made with Boar's Head Quality meats and cheeses.



Grilled Chicken Caesar Salad Wrap

Sliced grilled chicken breast with caesar salad and croutons.

PQM Wrap

Boar's Head smoked turkey, dill Havarti, shredded romaine with herb cream cheese.

Route 31 Wrap

Boar's Head roast beef, provolone cheese, tomato, romaine and horseradish spread.

Hale Street

Boar's Head oven gold turkey, black wax cheddar with cole slaw on rye.

Caprese Baguette

Fresh mozzarella, tomato, basil pesto on French bread.

Titusville

Boar's Head oven gold turkey breast with sliced Washington State apples, romaine lettuce, Russian dressing on semolina bread.

Delaware Avenue

Boar's Head Genoa salami, sopressata and fresh mozzarella with roasted peppers on semolina bread.

Main Street

Boar's Head Italian roast beef, cheddar and red peppers with horseradish on semolina bread.

Scotch Road

Boar's Head black forest ham, brie and tomato on a baguette.

Turkey Avocado Club Wrap

Boar's Head Oven gold turkey breast, avocado, bacon, lettuce & tomato.

Hopewell Valley

Boar's Head oven roasted turkey breast, bacon and Swiss with cole slaw and Russian dressing on semolina bread.

Dublin Road

Boar's Head corned beef, cole slaw and Russian dressing with horseradish on Jewish rye.

Pennington Post

Boar's Head Muenster cheese, avocado, romaine, tomatoes with dill mayonnaise on rye bread.

Toll Gate

Chunk light tuna salad with tomato on rye bread.

Pennington Circle

Boar's Head turkey, Swiss, cole slaw and Russian dressing on rye.

Elegant Bird

Chicken salad with dried cranberries, walnuts and lettuce.

Italian Chicken BLT

Boar's Head chicken, fresh mozzarella, bacon, lettuce & tomato with pesto mayonnaise.

Burd Street

Boar's Head oven gold turkey, Provolone cheese, avocado, lettuce and tomato on Rye bread.



GOURMET SANDWICHES (Continued)

Broad Street

Boar's Head deluxe chicken salad with lettuce and tomato on whole wheat bread.

Ewing

Chunk light tuna, romaine, grapes and walnuts on a wrap.

Harbourton

Assorted grilled vegetables with fresh mozzarella on a wrap.

Valley Road

Boar's Head salsalito turkey with pepper jack cheese and tomato on rye bread.

The Brandywine

Mesquite turkey, Swiss cheese, Russian dressing, roasted red pepper on wrap.

Turkey Club

Boar's Head oven gold turkey breast, bacon, lettuce & tomato on wheat bread with mayonnaise.

The Bulldog Buffalo Club

Boar's Head Blazing Buffalo chicken, Pepper Jack cheese, bacon, lettuce, tomato, sour cream and jalapeno pepper sauce.

Raspberry Thunder

Boar's Head cracked pepper turkey, Havarti cheese, sliced apples, lettuce and raspberry mayonnaise.

London Broil

Boar's Head London Broil, slice onion, lettuce with Bleu cheese dressing on French bread.

Brandon's Way

Grilled chicken breast, roasted red peppers and ranch dressing on kaiser roll.

HOT SOUPS

Soupe du Jour and PQM chef-made soups are offered daily. We use only the freshest ingredients and blend them to perfection.

Please call or check online for daily flavor selections.

Hot Soup: 96 oz. container to go

Yields 12- 8-oz. servings

Your choice of PQM chicken soup of the day or Soupe du Jour soup of the day. 48-hour notice required.

**Soupe
du
Jour**

\$50.00 each

CATERED CUISINE BOXED LUNCHES

Catered Cuisine Boxed Lunches

These 'Grab and Go' lunches are great for small or large affairs. Gourmet sandwiches available for \$1.00 extra.

*We can also do a custom box lunch to suit your individual needs.

Each box contains:

\$11.99 each

- A freshly prepared Deli Sandwich.
Choice of Ham, Turkey, Roast Beef, Grilled Vegetables on a Hoagie roll, Kaiser roll or wrap
- Bag of Potato Chips
- A freshly-baked Cookie
 - York Peppermint Pattie
 - Seasonal Fresh Fruit
 - Coke or Spring Water
 - Napkin and Condiment Packs
 - Pasta Salad, Potato Salad, or Cole Slaw (\$1.00 extra)



BREAKFAST AND BRUNCH

Breakfast Bagel Tray

Fresh bagels, cream cheese, fruit preserve and fresh strawberries.

(minimum order: 10 people)

\$4.00 per person

Supreme Bagel Tray

Fresh bagels, cream cheese, smoked salmon, sliced tomatoes and Bermuda onions on a beautifully garnished tray.

(minimum order: 10 people)

\$8.50 per person

Mini Breakfast Parfait

Non-fat yogurt layered with granola and mixed fresh fruit.

\$2.99 each

Mini Overnight Oats

Oatmeal with vanilla yogurt, granola, honey, chia/flax seeds, almonds, milk, fruit & cinnamon.

\$2.99 each

Smoked Salmon Platter

Smoked salmon with lemon slices, sweet onions, capers, chopped hard-boiled egg and pumpernickel bread.

(minimum order: 10 people)

\$9.50 per person

Freshly Baked Quiche

Made fresh daily. Your choice of 8 delicious varieties:

• Bacon • Ham • Mushroom • Tomato Basil 6" size **\$7.50 each**
• Seafood • Broccoli • Asparagus • Spinach 10" size **\$15.00 each**

•Smoked Salmon & Dill (10-inch size)

\$24.00 each

•Black Forest Ham & Brie (10-inch size)

\$24.00 each

•Goat Cheese, Tomato & Kalamata Olives

(10-inch size) **\$24.00 each**

Good Morning Tray

Flaky mini croissants, tasty mini muffins, petite danish and donut bites festively placed on a tray.

(minimum order: 10 people)

\$3.00 per person

Petite Danish Tray

An assortment of freshly baked fruit and cheese danish pastries, perfect for breakfast or early morning meetings.

(small: serves 10-15 people)

\$24.99 each

(large: serves 20-25 people)

\$42.99 each



COFFEE SERVICE

PQM offers hot coffee (regular/decaf/tea)

for your business meeting or company function.

10 person minimum \$2.50 per person

Includes cups, cream and all the fixings.

Please call our catering office to place your order.

Delivery is available. 48-hour notice required.



DESSERT SELECTIONS

Gourmet Cookie Tray

A PQM favorite! Chocolate Chunk, Butter Pecan, Honey Nut Raisin and White Chocolate Macadamia.

Small: serves 10-12	\$27.99 each
Medium: serves 18-20	\$49.99 each
Large: serves 30-35	\$71.99 each

Old-Fashioned Cookie Tray

Just like Mom's - maybe better! Chocolate Chip, Oatmeal Raisin, M&M, Peanut Butter, Snickerdoodle and Sugar Cookies.

Small: serves 10-12	\$19.99 each
Medium: serves 18-20	\$41.99 each
Large: serves 30-35	\$70.99 each

Gourmet Cookie & Brownie Bite Tray

Chocolate Chunk, Butter Pecan, Honey Nut Raisin and White Chocolate Macadamia Cookies arranged with bite-sized Brownies.

Small: serves 10-12	\$23.99 each
Medium: serves 18-20	\$41.99 each
Large: serves 30-35	\$70.99 each

Classic Pastry Tray

A selection of mini cream puffs, mini eclairs and mini cannolis on a tray.

3 pieces per person	Minimum order: 8 people \$3.25 per person
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Petite Pastry Tray

A selection of mini-cream puffs, mini-eclairs, mini-cannoli, lemon bites and brownie bites.

5 pieces per person	Minimum order: 8 people \$5.00 per person
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Fruit Tarts

We start with a sweet pastry crust, fill it with French pastry creme and top it with fresh seasonal fruit and berries and a glistening sweet glaze.

Mini - bite-sized	\$18.00 per doz.
7 inch - serves 8-10	\$18.99 each

Chocolate Fantasy Cake

Four layers of chocolate cake filled with chocolate buttercream, chocolate custard and chocolate mousse, coated in chocolate ganache.

7 inch - \$17.99 1/4 sheet - \$43.99

Strawberry Shortcake

8 inch - \$19.99 1/4 sheet - \$24.99 1/2 sheet - \$42.99



DESSERT SELECTIONS (continued)

Chocolate Mousse Cake

Two layers of chocolate cake surround an extra thick center of rich chocolate mousse, finished with a coating of chocolate ganache.

8 inch - \$17.99 1/4 sheet - \$39.99

Milk Chocolate or White Chocolate Strawberries

Fresh, ripe strawberries dipped in milk or white chocolate.

(boxed - arranged on a tray - \$6.00 additional charge)

\$14.99 lb.

Mini Muffin Platter

5 varieties on all platter

small: 5 dozen \$22.99

medium: 10 dozen \$37.99

large: 15 dozen \$51.99

Mini Donut Platter

Will include: chocolate gem, powdered, plain, cinnamon and chocolate donut holes.

medium: 8 dozen \$29.99

large: 16 dozen \$42.99

Cupcakes

Specialty Cupcake

each \$1.49

Individual Cupcake (sprinkles or plain)

each 85¢

Cupcake Cakes

per cupcake \$1.50

Morrison's Muffins

each \$1.99

Brownies Plain or Walnut

each \$1.99

Specialty Brownies

each \$2.49

(Oreo, Peanut Butter, Mocha, Cream Cheese & Cherry German Chocolate)

Decorated Special Occasion Cakes

Our decorators will artfully personalize a special occasion cake for your celebration. A perfect centerpiece for birthdays, anniversaries, baby and bridal showers, graduations, baptism, bar/bat mitzvahs, communions or any special event.

8" round - serves 8-10

starting at \$15.99

1/4 sheet - serves 12-15

starting at \$17.99

1/2 sheet - serves 25-30

starting at \$30.99

full sheet - serves 50-60

starting at \$50.99

***Fillings, Decorative Packs or Photo Images available for additional charge.**

Basic Fillings: vanilla or chocolate custard, bananas, lemon, cherry, peach, pineapple, apple or strawberry pie filling.

Special Fillings: Black cherry or blueberry pie filling, cannoli, raspberry, banana custard, chocolate mousse or fresh strawberries.

Breakfast Baskets at PQM

Perfect for house warming gifts, for a Get Well or Sympathy. All items will be individually wrapped and arranged in a keepsake basket. Delivery available at an additional charge. 24 hour notice required.

3 bagels, 3 mega muffins, 3 filled croissants, 12 strudel bites,

3 cream cheese pouches, 6 butter pats, jar Dickinsons jelly.

small: \$35.99

6 bagels, 6 mega muffins, 6 filled croissants, 24 strudel bites,

6 cream cheese pouches, 12 butter pats, jar Dickinsons jelly.

medium: \$55.99

9 bagels, 9 mega muffins, 9 filled croissants, 36 strudel bites,

9 cream cheese pouches, 18 butter pats, 2 jars Dickinsons jelly.

large: \$75.99



pennington

QUALITY MARKET

No matter what level of affair is on your social calendar, from a quiet dinner party with friends to the most elaborate wedding event, our Catered Cuisine professionals can help you coordinate an exquisite affair to remember.

Gourmet Menu Planning

Expertly prepared by our experienced culinary staff.

Florist Quality Arrangements

Artfully created by our talented Floral Shoppe designers.

Delectable Dessert Solutions

Baked and decorated by our skillful Bake Shoppe professionals.

The information in this brochure is just the beginning of Pennington Quality Market's catering capabilities.

Our knowledgeable coordinators, Diana Meskill and Sandra Gares, will work closely with you to orchestrate every need within your budget.

You can contact Catered Cuisine daily via telephone or e-mail.

Telephone: (609) 737-7022 or 1-800-224-8655

Fax: (609) 818-1038

E-mail: cateredcuisine@pqmonline.com

Prices effective September 1st, 2020

We accept:

VISA, MasterCard, American Express, Discover & local checks

*Your Market
Your Way
Every Day*

25 Route 31 South Pennington, NJ 08534

Hours: Mon. - Sat.: 7am - 9pm Sun.: 7am - 7pm