

# *Catered Cuisine Menu*



**pennington**  
QUALITY MARKET

# Spring Summer

609-737-7022 or 1-800-224-8655  
Visit us online at: [pqmonline.com](http://pqmonline.com)  
e-mail: [cateredcuisine@pqmonline.com](mailto: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](mailto: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

#### Italian Pinwheel Display

Flour tortilla spread with scallion cream cheese and rolled with Capicola ham, salami, provolone & baby field greens. (approx. 45-50 pieces per tray) **\$58.00 each**

#### Smoked Turkey Pinwheel Display

Flour tortilla spread with herbed cream cheese, and rolled with smoked turkey and dill havarti cheese. (approx. 45-50 pieces per tray) **\$55.00 each**

#### Deviled Egg Tray

A 60's favorite is back! (24 halves) **\$36.00 each**

#### Antipasto Display

Parmigiano 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 \$89.00**  
**large: serves 20-24 \$159.00**

#### Mediterranean Tray

Assorted Olives • Roasted Peppers • Grape Tomatoes Cucumber Slices • Feta Cheese • Baby Carrots Celery Sticks • Hummus  
 Served with pita triangles  
**small: serves 10-12 \$65.00**  
**large: serves 20-24 \$95.00**

#### 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 \$55.00**  
**medium: serves 20-24 \$65.00**  
**large: serves 30-35 \$75.00**

#### Vegetable Tray

Broccoli • Cauliflower • Carrots • Cucumbers • Celery • Sweet Peppers  
 With your choice of ranch or bleu cheese dip.  
**small: serves 10-15 \$40.00**  
**medium: serves 25-30 \$50.00**  
**large: serves 40-45 \$60.00**

#### Fruit Tray

Fresh seasonal fruit with your choice of vanilla or chocolate dip.  
**small: serves 10-15 \$45.00**  
**medium: serves 25-30 \$55.00**  
**large: serves 40-45 \$65.00**

#### 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 \$90.00**



## COLD HORS D'OEUVRES (continued)

### Assorted Cheese Tray

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

small: serves 12-15 \$75.00  
large: serves 25-30 \$110.00

### Cheese Snack Tray

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

small serves: 12-15 \$70.00  
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: 12-15 \$50.00

### Carved Watermelon Boat

Carved watermelon filled with the season's ripest fruit.

serves: 10-15 \$69.99

### 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 \$40.00

### 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)

\$32.00 each

## COLD DIPS

- Krab Dip • Jalapeno Krab Dip • Buffalo Shrimp Dip
- Shrimp Scampi Dip • Smoked Salmon Dip \$7.59/lb.
- Hummus • Spinach Dip • Red Pepper Hummus
- Bruschetta \$8.99/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 (31-40 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 \$54.00  
3 lb. Tray - serves 21 \$72.00  
4 lb. Tray - serves 28 \$92.00  
5 lb. Tray - serves 35 \$105.00

\*Estimates based on 4 shrimp per person



## HOT HORS D'OEUVRES

**Spinach & Cheese Phyllo Triangles** \$50.00 per 25

**Eastern Shore Crab Cakes** \$69.00 per 25  
*Delicious, bite-sized classic. With cocktail sauce.*

**Mini Beef Wellington** \$75.00 per 25  
*Savory piece of beef tenderloin accented with mushroom duxelles wrapped in a French-style puff pastry.*

**Baked Mini Quesadilla** \$60.00 per 25  
*Filled with smoked chicken and jack cheese. Served with tomato salsa.*

**Petite Quiche Assortment** \$44.00 per 25  
*Mini two-bite pastry shells with assorted fillings: garden vegetable, broccoli/cheese, bacon & three cheese.*

**Franks in a Blanket** \$38.00 per 25  
*Puff pastry dough wrapped around a beef frankfurter with honey mustard dip.*

**Asian Dumpling Assortment** \$39.00 per 36  
*Pork, chicken and Thai vegetable dumplings, steamed or fried, served with sweet and sour sauce.*

**Vegetable Spring Rolls** \$30.00 per 25  
*Served with duck sauce.*

**Pretzel Dog Bites** \$36.00 per 30  
*All beef mini hot dog wrapped in pretzel dough served with deli style mustard.*

**Breaded Parmesan Artichoke Hearts** \$60.00 per 25  
*Quartered artichoke hearts topped with goat cheese, battered & rolled in a parmesan breading w/ choice of ranch dressing or horseradish sauce.*

**Buffalo Chicken Empanadas** \$68.00 per 25  
*Wonton filled with mild-spiced Buffalo style chicken breast mixture with blue cheese & cream cheese filling.*



## CASUAL FARE

*(3 lb. minimum for all casual fare)*

**Buffalo Style Hot Wings** (8-10/lb.) **\$11.99 lb.**

**Honey Barbecue Wings** (8-10/lb.) **\$11.99 lb.**

**Boneless Wings** (10-12/lb.) **\$13.99 lb.**

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

**Fried Chicken Tenders** **\$12.99 lb.**  
*With honey mustard or barbecue dip. (8-10/lb.)*

**Pulled Pork Barbecue** **\$15.99 lb.**  
*Slowly roasted picnic shoulder, shredded & tossed with barbecue sauce*

**Sweet Italian Sausage, Peppers & Onions** **\$10.99 lb.**  
*With marinara sauce or natural juices.*

**Italian Meatballs with Marinara Sauce** **\$9.00 lb.**  
*(10 meatballs per lb.)*

**Roasted Top Round of Beef** **\$15.99 lb.**  
*Sliced thin, au jus. Great for hot roast beef sandwiches.*

**Ten Gallon Chili** **\$9.00 lb.**  
*Ground beef simmered with tomato, red onion, red & black beans and the perfect blend of southwest seasonings.*

**Vegetarian Chili** **\$8.50 lb.**  
*Kidney, black and pinto beans simmered with zucchini and corn.*

**Barbecue or Herb Roasted Chicken Parts**  
*Plump, juicy and succulent!*

	<b>Breasts - \$4.50 ea.</b>
	<b>Thighs - \$2.50 ea.</b>
	<b>Drumsticks - \$2.00 ea.</b>

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

	<b>Breasts - \$5.00 ea.</b>
	<b>Thighs - \$3.00 ea.</b>
	<b>Drumsticks - \$2.00 ea.</b>

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**

**\$65.00  
\$90.00  
\$120.00**

### 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**

**\$88.00  
\$130.00  
\$175.00**

### 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**

**\$65.00  
\$95.00  
\$125.00**

### 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**

**\$75.00  
\$105.00  
\$135.00**

### Grilled Vegetable Display

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

**Small: serves 12-15**

**Medium: serves 16-20**

**Large: serves 25-30**

**\$50.00  
\$65.00  
\$80.00**

## 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.*

**\$9.50 lb.**

#### Sweet Chili Teriyaki Flank Steak

*Flank steak with Teriyaki Glaze and Sweet Chili Sauce.*

**\$19.99 lb.**

### PORK

(3 lb. minimum for all pork dishes)

#### '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 Bruschetta

*Sliced pork tenderloin topped with bruschetta.*

**\$15.99 lb.**

### POULTRY

(3 lb. minimum for all poultry dishes)

#### Chicken Francese

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

**\$14.50 lb.**

#### Chicken Piccata

*Boneless breast sauteed with white wine, lemon and capers.*

**\$14.50 lb.**

#### Chicken Marsala

*Boneless breast with mushroom marsala sauce.*

**\$14.50 lb.**

#### Boneless Chicken Breast Sautéed with Artichokes

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

**\$14.50 lb.**

#### Boneless Grilled Chicken Breast

*Choice of BBQ sauce OR Sweet Chili Teriyaki Sauce.*

**\$14.50 lb.**

#### Chicken Parmesan

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

**\$14.50 lb.**

**Organic Menu ideas available upon request.**



## SEAFOOD

(3 lb. minimum for all seafood dishes)

### Orange Glazed Salmon

*Fresh salmon baked with orange glaze sauce.*

**\$22.99 lb.**

### 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.*

**\$22.99 lb.**



## SIDE DISHES

(3 lb. minimum for all side dishes)

### RICE & PASTA

#### Buttered Noodles

**\$6.00 lb.**

#### Jasmine Rice with Scallions

**\$8.50 lb.**

#### Rice Pilaf

**\$7.50 lb.**

#### Garden Orzo

*Orzo pasta with seasonal vegetables tossed in olive oil, salt & pepper.*

**\$9.00 lb.**

#### White and Wild Rice

*With mushrooms and shallots.*

**\$9.00 lb.**

### POTATOES

#### Garlic Smashed Red Potatoes

**\$7.50 lb.**

#### Mashed Idahoes

**\$7.00 lb.**

#### Roasted Red Potatoes

**\$7.50 lb.**

#### Mashed Sweet Potatoes

**\$7.50 lb.**

#### Scalloped Potatoes

**\$8.00 lb.**

### VEGETABLES

#### Sauteed Zucchini & Yellow Squash

*Zucchini, red onion, yellow squash, garlic, salt & pepper.*

**\$8.50 lb.**

#### Green Beans with Sauteed Mushrooms and Shallots

**\$9.00 lb.**

#### Broccoli with Garlic & Parmesan cheese

*With olive oil, salt & pepper.*

**\$8.50 lb.**

#### Steamed Mixed Vegetables

*Fresh vegetables, olive oil, salt and pepper.*

**\$11.99 lb.**

#### Green Beans w/ Garlic & Oil

**\$8.50 lb.**

#### Assorted Grilled Vegetables

**\$9.50 lb.**

## OLD WORLD ITALIAN FARE

### PASTA

#### **Rigatoni with Spinach, Roasted Red Peppers & Artichokes**

*Pasta with spinach, roasted red peppers & artichokes in a lemon, garlic & oil sauce.*

**\$9.50 lb.**

#### **Pasta Primavera**

*Pasta with mixed vegetables in a pink sherry cream sauce OR garlic & oil.*

**\$9.50 lb.**

### POLLO

#### **Chicken Cacciatore**

*Chicken pieces on the bone with peppers, onions, mushrooms in a white wine OR red sauce.*

**\$9.00 lb.**

#### **Chicken Provencale**

*Boneless chicken breast with peppers, onions, capers in tomato sauce.*

**\$14.50 lb.**

**Chicken Cacciatore available made with boneless chicken breast.**

**\$14.50 lb.**

### CARNE

#### **Tuscan Flank Steak**

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

**\$19.99 lb.**

### PESCE

#### **Panko-Crusted Tilapia Parmesan**

*Baked tilapia topped with parmesan cheese & Panko breadcrumbs.*

**\$15.99 lb.**

#### **Cod Vera Cruz**

*Cod loin with tomato, peppers, olives, lemon & lime juice, cilantro.*

**\$15.99 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.

\$9.50 lb.

#### Pasta with Marinara

\$8.00 lb.

#### Baked Macaroni and Cheese

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

\$7.99 lb.

#### Baked Ziti

With Marinara, Ricotta, Mozzarella and Parmesan Cheese.

\$9.50 lb.

#### Pasta Amatriciana

Pasta tossed with pancetta, onion, tomato basil sauce.

\$9.50 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.

\$9.00 lb.

#### Eggplant Caprese

Layers of breaded eggplant w/ fresh mozzarella, basil, tomatoes, olive oil, topped w/ Parmesan cheese.

\$10.99 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.

\$9.00 lb.

#### Tuscany Style Penne\*

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

\$9.00 lb.

(With grilled chicken\*)

\$9.99 lb.

\*Best served at room temperature.





**SALADS**

*(2 lb. minimum for all tossed salads)*

**DRESSING CHOICES: (choose 2)**

- |                              |                       |
|------------------------------|-----------------------|
| <i>Balsamic Vinaigrette</i>  | <i>Bleu Cheese</i>    |
| <i>Ranch</i>                 | <i>Golden Italian</i> |
| <i>Raspberry Vinaigrette</i> |                       |

**House Salad**

*Romaine lettuce, shredded carrots, cucumbers, grape tomatoes and croutons.* **\$9.00 lb.**

**Garden Salad**

*Romaine, red and yellow peppers, cucumbers, carrots, black olives and grape tomatoes.* **\$9.50 lb.**

**Four Season Salad**

*Baby field greens, tossed with dried cranberries and apricots, honey toasted pecans and crumbled bleu cheese.* **\$15.99 lb.**

**Greek Salad**

*Romaine lettuce with feta cheese, red onion, bell pepper, cucumbers, grape tomatoes & Kalamata olives.* **\$9.99 lb.**

**Caesar Salad**

*Crisp romaine, parmesan cheese, croutons and Caesar dressing* **\$8.50 lb.**  
**(With Grilled Chicken) \$11.49 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. **With fresh mozzarella***

**\$8.50 lb.  
\$9.00 lb.**

### **Asian Noodle Salad**

*Noodles, carrots, snap peas, cilantro, sweet chili garlic, teriyaki, mushrooms, red, yellow and green pepper, scallions, sesame oil and rice wine vinegar.*

**\$9.00 lb.**

### **Rainbow Pasta Salad**

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

**\$7.00 lb.**

### **Waldorf Salad**

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

**\$8.99 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.**

### **Mexican Corn Salad**

*Roasted corn with feta, Parmesan, red onion, shallots, jalapeno, cilantro, olive oil & mayonnaise.*

**\$8.50 lb.**

### **Hungarian Cucumber Salad**

*Cucumber, onion, dill, white vinegar, vegetable oil, salt and pepper.*

**\$6.99 lb.**

### **Broccoli Salad w/Bacon & Cheddar Cheese**

*Broccoli with bacon, cheddar, red onion, cider vinegar, lemon juice.*

**\$8.50 lb.**

### **Italian Green Bean Salad**

*Green beans, roasted garlic, Roma tomatoes, basil, Italian dressing, balsamic drizzle.*

**\$8.50 lb.**

### **Homestyle Potato Salad**

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

**\$4.99 lb.**

### **Dutch Potato Salad**

**\$5.99 lb.**

### **Egg Salad**

**\$10.99 lb.**

### **Chicken Salad • Ham Salad**

**\$9.99 lb.**

### **Tuna Salad**

**\$14.99 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            • Homestyle Potato    • Rolls
- Cole Slaw

(minimum order: 10 people)    **\$10.50 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)    **\$7.50 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)

**Mini-Kaisers \$38.00 per doz.**  
**Mini-Croissants \$40.00 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)    **\$28.00 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 \$55.00**  
**Large: serves 8-10 \$89.00**

**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    ..... \$19.98 ea.**
- 2 foot: serves 3-4    ..... \$41.99 ea.**
- 3 foot: serves 10-12    ..... \$85.00 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 \$9.69 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:**

*48-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 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 classic chicken 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.

### Mediterranean Grilled Chicken Sandwich

Grilled chicken, roasted red peppers, Romaine lettuce and pesto on a Kaiser roll.

### 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.

**Soupe du Jour**  
*"Soups of the Day"*

## SUSHI TRAYS

Freshly made to order

Small: serves 4-5 \$39.99  
Medium: serves 6-8 \$49.99  
Large: serves 8-10 \$59.99

## 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:

**\$13.99 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
  - Macaroni Salad, Potato Salad, or Cole Slaw (\$1.50 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)

**\$10.99 per person**

### Mini Breakfast Parfait

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

**\$3.49 each**

### Mini Overnight Oats

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

**\$3.49 each**

### Smoked Salmon Platter

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

(minimum order: 10 people)

**\$10.99 per person**

### Freshly Baked Quiche

Made fresh daily. Your choice of 8 delicious varieties:

- Bacon • Ham • Mushroom • Tomato Basil 6" size **\$10.00 each**
- Plain • Broccoli • Asparagus • Spinach 10" size **\$17.00 each**

•Smoked Salmon & Dill (10 inch size) **\$28.00 each**

•Black Forest Ham & Brie (10 inch size) **\$28.00 each**

•Goat Cheese, Tomato & Kalamata Olives (10 inch size) **\$28.00 each**

### Good Morning Tray

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

(minimum order: 10 people)

**\$4.00 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)

**\$29.99 each**

(large: serves 20-25 people)

**\$52.99 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

### Old-Fashioned Cookie Tray

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

<b>Small: serves 10-12</b>	<b>\$28.99 each</b>
<b>Medium: serves 18-20</b>	<b>\$42.99 each</b>
<b>Large: serves 30-35</b>	<b>\$57.99 each</b>

### 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*

**\$4.00 per person**

### 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*

**\$6.00 per person**

### Chocolate Fantasy Cake

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

**8 inch - \$24.99    1/4 sheet - \$45.99**

### Strawberry Shortcake

**8 inch - \$24.99    1/4 sheet - \$30.99    1/2 sheet - \$52.99**



## DESSERT SELECTIONS *(continued)*

### 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

*4 varieties on all platters.*

**small: 4 dozen \$27.99**  
**medium: 8 dozen \$47.99**  
**large: 10 dozen \$57.99**

### Mini Donut Platter

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

**medium: 8 dozen \$38.99**  
**large: 16 dozen \$70.99**

### Cupcakes

#### Specialty Cupcake

**each \$1.99**

#### Individual Cupcake *(sprinkles or plain)*

**each \$1.49**

### Cupcake Cakes

**per cupcake \$1.50**

### Morrison's Muffins

**each \$2.99**

### Brownies Plain or Walnut

**each \$1.99**

### 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 \$21.99**

**1/4 sheet - serves 12-15**

**starting at \$27.99**

**1/2 sheet - serves 25-30**

**starting at \$37.99**

**full sheet - serves 50-60**

**starting at \$53.99**

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

*Basic Fillings: vanilla or chocolate custard, lemon, cherry or strawberry pie filling.*

*Special Fillings: 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 assorted mini muffins, 3 cream cheese pouches, 6 butter pats, jar Dickinsons jelly.*

**small: \$35.99**

*6 bagels, 6 mega muffins, 6 filled croissants, 24 assorted mini muffins,, 6 cream cheese pouches, 12 butter pats, jar Dickinsons jelly.*

**medium: \$55.99**

*9 bagels, 9 mega muffins, 9 filled croissants, 36 assorted mini muffins,, 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 Options**

*Baked and decorated by our Bake Shoppe professionals.*

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

*Our knowledgeable coordinator, 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**

**E-mail: [cateredcuisine@pqmonline.com](mailto:cateredcuisine@pqmonline.com)**

***Prices effective April 1, 2026***

***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*