Catered Cuisine Menu



Autumn

Winter

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

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.



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 POM 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.

\$75.00 per 25

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)

\$55.00 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)

\$52.00 each

Deviled Egg TrayA 60's favorite is back! (24 halves)

\$36.00 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 \$85.00 large: serves 20-24 \$155.00

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 \$60.00 large: serves 20-24 \$90.00

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. \$50.00 small: serves 10-12 \$60.00 medium: serves 20-24

large: serves 30-35 \$70.00

Vegetable Tray

Broccoli • Cauliflower • Carrots • Cucumbers • Celery • Sweet Peppers

With your choice of ranch or bleu cheese dip.

\$35.00 small: serves 10-15 \$45.00 medium: serves 25-30 \$55.00 large: serves 40-45

Fruit Tray

Fresh seasonal fruit with your choice of

\$40.00 vanilla or chocolate dip. small: serves 10-15 \$50.00 medium: serves 25-30

large: serves 40-45 \$60.00

Sampler Tray

Jarlsberg and New York cheddar cheese, grapes, strawberries, carrot and

celery sticks, ranch dip, crackers.

\$45.00 small serves: 10-12 \$85.00 large serves: 20-24

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 Trav

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

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

Cheese Snack Tray

A variety of cubed cheese garnished with strawberries and grapes.

small serves: 12-15 \$70.00 Served with crackers. 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

Fresh Fruit Salad

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

\$4.99/lb.

Brie & Fruit Trav

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

\$40.00 serves: 8-10

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.
\$32.00 each

Cold Dips

- Crab Dip Jalapeno Crab Dip Buffalo Shrimp Dip
- Shrimp Scampi Dip

- 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.)

-m-8	
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
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^{*}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	\$50.00 per 25
Eastern Shore Crab Cakes Delicious, bite-sized classic. With cocktail sauce.	\$58.00 per 25
Bacon Wrapped Scallops Dry scallops wrapped in bacon baked with lemon butter.	\$80.00 per 25
Baked Mini Quesadilla Filled with smoked chicken and jack cheese. Served with tomato salsa.	\$60.00 per 25
Petite Quiche Assortment Mini two-bite pastry shells with assorted fillings: garden vegetable, broccoli/cheese, bacon &	
three cheese. Brie and Raspberry in Phyllo	\$44.00 per 25
Delicate Brie cheese, raspberry preserves and almonds wrapped in phyllo dough.	\$64.00 per 25
Franks in a Blanket Puff pastry dough wrapped around a beef frankfurter with honey mustard dip.	\$32.00 per 25
Asian Dumpling Assortment Pork, chicken and Thai vegetable dumplings, steamed or fried, served with sweet and sour	\$20.00 may 20
Vegetable Spring Rolls Served with duck sauce.	\$39.00 per 36 \$30.00 per 25
Pretzel Dog Bites	\$50.00 per 25
All beef mini hot dog wrapped in pretzel dough served with deli style mustard.	\$35.00 per 30
Swedish Meatballs Cocktail meatballs in a dry sherry sauce.	\$50.00 per 25
Buffalo Chicken Empanadas Wonton filled with mild-spiced Buffalo style chicken breast mixture with blue cheese & cream cheese filling.	\$66.00 per 25





CASUAL FARE



(3 lb. minimum for all casual fare)

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

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

Boneless Wings (10-12/lb.) \$12.99 lb.

Buffalo, BBQ or regular served with choice of ranch

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

Fried Chicken Tenders

With honey mustard or barbeque dip. (8-10/lb.) \$12.99 lb.

Pulled Pork Barbeque

Slowly roasted picnic shoulder, shredded & tossed with barbeque sauce \$14.99 lb.

Sweet Italian Sausage, Peppers & Onions

With marinara sauce or natural juices. \$10.99 lb.

Italian Meatballs with Marinara Sauce

(10 meatballs per lb.) \$9.00 lb.

Roasted Top Round of Beef

Sliced thin, au jus. Great for hot roast beef sandwiches. \$15.99 lb.

Ten Gallon Chili

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

Vegetarian Chili

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

Barbecue 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 - \$5.00 ea.

Thighs - **\$3.00 ea.**

Drumsticks - \$2.00 ea.

CALL FOR HOLIDAY PARTIES & CUSTOM MENUS







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 \$65.00 Medium: serves 16-20 \$90.00 \$120.00 Large: serves 25-30

Key Lime Shrimp Display

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

Small: serves 12-15 \$88.00 Medium: serves 16-20 \$130.00 Large: serves 25-30 \$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 \$65.00 Medium: serves 16-20 \$95.00 Large: serves 25-30 \$125.00

Chilled Roasted Pork Loin Display

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

Small: serves 12-15 \$65.00 Medium: serves 16-20 \$95.00 Large: serves 25-30 \$125.00

Chilled Roast Beef Display

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

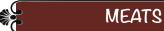
Small: serves 12-15 \$75.00 \$105.00 Medium: serves 16-20 \$135.00 Large: serves 25-30

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 \$50.00 \$65.00 Medium: serves 16-20 \$80.00 Large: serves 25-30





Beef (3 lb. minimum for all beef dishes)

Roasted Tenderloin of Beef

MARKET PRICE With wild mushroom Madeira sauce.

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

\$18.99 lb. Flank steak with Teriyaki Glaze and Sweet Chili Sauce.

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. \$14.00 lb. (Half—Average 5-6 lbs.) (Whole—Average 10-12 lbs.)

Grilled Pork Tenderloin with Roasted Garlic Cream Sauce

Sliced pork tenderloin in a garlic cream sauce. \$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 \$14.50 lb. and capers.

Chicken Marsala

\$14.50 lb. Boneless breast with mushroom marsala sauce.

Boneless Chicken Breast Sauteed with Artichokes

Sundried tomatoes, white wine, lemon juice, garlic, olive oil and Italian parsley. \$14.50 lb.

Chicken Mediterranean

Sauteed chicken breast topped with spinach \$14.50 lb. and Asiago cheese in a lemon, white wine butter sauce.

Chicken Parmesan

Boneless chicken breast with tomatoes, Kalamata olives, \$14.50 lb. feta cheese in a white wine light tomato sauce.

Organic Menu ideas available upon request.





SEAFOOD



(3 lb. minimum for all seafood dishes)

Orange	Glazed	Sa	lmon

Fresh salmon baked with orange glaze sauce. \$20.99 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.

\$20.99 lb.



(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.
Autumn Orzo Orzo pasta with butternut squash, dried cranberries and sage 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	\$7.50 lb.

Vegetables	
Sauteed Zucchini & Yellow Squash	
Zucchini, red onions, yellow squash, tomato, garlic, salt & pepper.	\$8.50 lb.
Green Beans with Sauteed Mushroms and Shalllots	\$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.
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.

Penne Forestiere

Penne tossed in garlic & olive oil with mushroom & Parmigiano Reggiano. \$9.00 lb.

POLLO

Chicken Cacciatore

Chicken pieces on the bone with peppers, onions, mushrooms in a white wine OR red sauce. \$9.00 lb.

\$14.50 lb.

\$14.50 lb.

Grilled Chicken with Roasted Garlic Sauce

Grilled boneless chicken breast in a white wine cream sauce with garlic, parsley and Parmesan cheese.

Chicken Cacciatore available made with boneless chicken breast.

CARNE

Pork Loin Saltimbocca

Pork tenderloin with spinach, prosciutto and provolone finished with sherry wine sauce. \$14.99 lb.

Tuscan Flank Steak

Flank steak seasoned with rosemary, sage and garlic.

Grilled and sliced thin.

\$18.99 lb.

PESCE

Baked Tilapia with Citrus Butter

Baked tilapia with citrus butter. \$15.99 lb.

Cod Vera Cruz

Cod loin with tomato, olives, lemon juice, salt & pepper. \$14.99 lb.





(3 lb. minimum for all pasta dishes)

НОТ

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.







(2 lb. minimum for all tossed salads)

DRESSING CHOICES: (choose 2)

Balsamic Vinaigrette Bleu Cheese Ranch Golden Italian

Raspberry Vinaigrette

House Salad

Romaine lettuce, shredded carrots, cucumbers, grape tomatoes and croutons. \$8.50 lb.

Garden Salad

Romaine, red and yellow peppers, cucumbers, carrots, black olives and grape tomatoes. \$9.00 lb.

Four Season Salad

Baby field greens, tossed with dried cranberries and apricots, honey toasted pecans and crumbled bleu cheese. \$14.99 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
(With Grilled Chicken) \$11.49 lb.

Grilled Chicken w/Feta Cheese

Romaine lettuce with red and yellow peppers, grape tomatoes, Kalamata olives, Feta cheese and balsamic vinaigrette. \$11.49 lb.

Grilled Chicken w/Bleu Cheese

Romaine lettuce with mushrooms, sun-dried tomatoes, Kalamata olives, bleu cheese and balsamic vinaigrette. \$11.49 lb.







(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 with chopped celery and classic mayonnaise dressing.	, walnuts, \$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 00 lb
· Wacarum Salau	\$4.99 lb.
Dutch Potato Salad	\$5.99 lb.
Egg Salad	\$8.99 lb.
Chicken Salad • Ham Salad • Tuna Salad	\$9.99 lb.

DELITRAYS, 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

 Homestyle Potato • 1/2 Torpedo Rolls Macaroni

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

(minimum order: 10 people) 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 \$36.00 per doz. Croissants \$39.00 per doz.

\$7.50 per person

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)

\$26.00 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 \$50.00 Large: serves 8-10 \$76.00

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\$39.99 ea. 3 foot: serves 10-12\$76.00 ea.\$135.00 ea. 6 foot: serves 20-24

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 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 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.





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.



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.

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:



- A freshly prepared Deli Sandwich. Choice of Ham, Turkey, Roast Beef, Grilled Vegetables on a Hoagie roll, Kaiser roll or wrap
- - 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 (\$1.50 extra)





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)

\$9.75 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.

\$10.99 per person (minimum order: 10 people)

Freshly Baked Quiche

- Made fresh daily. Your choice of 8 delicious varieties:
 Bacon Ham Mushroom Tomato Basil 6" size \$8.00 each
- Seafood Broccoli Asparagus Spinach 10" size \$16.00 each
- •Smoked Salmon & Dill (10-inch size)

\$27.00 each

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

\$27.00 each

Goat Cheese, Tomato & Kalamata Olives

(10-inch size) \$27.00 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.



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.





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
 \$26.99 each

 Medium: serves 18-20
 \$40.99 each

 Large: serves 30-35
 \$55.99 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 \$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





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 - \$24.99 1/4 sheet - \$45.99

Milk Chocolate or White Chocolate Strawberries

Fresh, ripe strawberries dipped in milk or white chocolate. (boxed - arranged on a tray - \$6.00 additional charge)

\$15.99 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 ch<mark>ocolat</mark>e donut holes.

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

Cupcakes

Specialty Cupcake each \$1.49
Individual Cupcake (sprinkles or plain) each \$1.00

Cupcake Cakes per cupcake \$1.50

Morrison's Muffins each \$2.50

Brownies Plain or Walnut each \$2.49

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, baptisim, bar/bat mitzvahs, communions or any special event.

8" round - serves 8-10 1/4 sheet - serves 12-15 1/2 sheet - serves 25-30 full sheet - serves 50-60 starting at \$16.99 starting at \$19.99 starting at \$34.99 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 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.





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 E-mail: cateredcuisine@pqmonline.com

Prices effective September 1st, 2024

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