

{ breakfast }

prix fixe • six guest minimum order
24 hr advanced notice

the dolphin
assorted miniature bagels served with butter, cream cheese and preserves
\$2.95 person

the belvoir
assorted miniature bagels, muffins, danish, croissants and scones served with butter, cream cheese and preserves
\$6.00 person

the kentford
assorted miniature bagels, muffins, danish, croissants and scones, fruit salad & fresh orange juice, served with butter, cream cheese and preserves
\$10.00 person

the pearl street
smoked salmon, capers, sliced bermuda onion and tomato served with miniature bagels, butter and cream cheese
\$12.00 person

summer fruit salad
with assorted melon, berries and grapes
\$9.99 pound

quiche (48 hr advance order)
- cheddar and broccoli
- bacon and gruyere
- spinach shallot and parmesan
9 inch - \$24.00

specialty sandwich assortment
a combination of our market specialty sandwiches with our store roast beef, turkey and grilled chicken, imported cheese and cold cuts served on baguette, focaccia and multigrain dressed with our specialty vinaigrettes and dressings, arranged on a bed of greens
\$9.50 per person, 10 person minimum

assortment of joes
prepared with our store roast beef, turkey breast and black forest ham topped with swiss cheese, russian dressing and coleslaw on new york rye, arranged on a bed of greens
\$9.50 per person, 10 person minimum

specialty wrap assortment
an assortment of our specialty wraps, including grilled chicken breast, grilled vegetables, imported cheese and cold cuts on spinach, sun-dried tomato and whole wheat wraps, dressed with specialty mustards, mayos, pestos and vinaigrettes
small \$75, serves 8-10, large \$120, serves 15-20

tea sandwich assortment
a combination of our store chicken salad, tuna salad, smoked turkey with gouda, roast beef with horseradish sauce and grilled vegetable with hummus all served on miniature brioche rolls
small \$75, serves 8-10, large \$120, serves 15-20



{ luncheon }

prix fixe • six guest minimum order
48 hr advanced notice

the liberty
classic sandwich assortment, choice of one accompaniment; assorted cookie and brownie platter
\$12.00 person

the leeward
classic wrap or specialty sandwich assortment, choice of one accompaniment; assorted cookie and brownie platter
\$14.00 person

the holyoke
classic wrap or specialty sandwich assortment, choice of two accompaniments; assorted cookie and brownie platter
\$16.00 person

the glendola
choice of one entrée salad with breadsticks; assorted cookie and brownie platter
\$12.00 person

the essex
choice of one entrée salad with breadsticks; choice of one accompaniment; assorted cookie and brownie platter
\$16.00 person

antipasto
assorted imported Italian cheeses, salami, prosciutto, artichokes, roasted peppers and olives served with focaccia
\$95, large \$150

black bean dip
with assorted tortilla chips
\$38, large \$75

bruschetta
with parmesan crostini
\$38, large \$75

chesapeake crab dip
with crudité and crackers
\$75, large \$145

classic onion dip
served with gourmet potato chips
\$40, large \$80

crudités
with herb dip
\$50, large \$95

fruit and cheese
imported and domestic artisan cheeses, garnished with fresh seasonal fruits and berries, accompanied with assorted crackers
\$85, large \$135

grilled vegetables
a variety of the seasons best including eggplant, red, orange, yellow peppers, portabella mushrooms, zucchini, bermuda onions and cherry tomatoes
\$60, large \$95

mediterranean tray
roasted eggplant dip and hummus with crudité, olives and toasted pita crisps
\$70, large \$145

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

roasted shrimp cocktail
served with cocktail sauce and lemon wedges
market price

shrimp cocktail
jumbo shrimp served with cocktail sauce and lemon wedges
market price

sliced seasonal fruit
a striking presentation of sliced fresh fruits garnished with seedless grapes and berries
\$50, large \$90

tenderloin of beef
pepper crusted filet of beef grilled and served with creamy horseradish sauce and accompanied with sliced baguette
\$150, large \$285

tomato mozzarella platter
sliced beefsteak tomatoes, layered with fresh mozzarella and basil leaves served with balsamic vinaigrette
\$45, large \$90

{ sandwich platters }

48 hr advanced notice required

classic assortment
our own roast beef and roast turkey breast, country ham and swiss cheese, tuna salad and chicken salad on a combination of country white, 7 grain and rye bread with lettuce and tomato, arranged on a bed of greens
\$8.25 per person, 10 person minimum

taste of italy
assortment of sandwiches served on tuscan rolls and focaccia, prosciutto di parma, sopressata, provolone, fresh mozzarella, grilled summer vegetables, fresh basil and jersey tomato, dressed with extra virgin olive oil and balsamic vinaigrette and arranged on a bed of greens
\$100 serves, 12-15

{ hors d'oeuvres }

48 hr advance order required

mini crab cakes with tartar sauce
\$35.00/dozen

bacon wrapped scallops
with tartar sauce
\$35.00/dozen

mini crab and avocado spring rolls
with sweet thai-chili sauce
\$35.00/dozen

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

mini lobster rolls
with crisp lettuce on buttery brioche bun
\$60.00/dozen

mini lobster spring rolls
with sweet thai-chili sauce
\$40.00/dozen

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

prosciutto and melon skewers
with mozzarella, basil and a
balsamic reduction
\$24.00/dozen

chicken or beef skewers
with thai peanut sauce
\$20.00/dozen chicken
\$25.00/dozen beef

quesadilla wedges
southwest chicken, cheddar
and black bean
\$20.00/dozen
buffalo chicken, hot sauce
and blue cheese
\$20.00/dozen
BBQ chicken, bacon, caramelized
onion and monterey jack
\$20.00/dozen
roasted vegetable and goat cheese
\$20.00/dozen
crabmeat, cilantro and tomato
\$30.00/dozen

fig & prosciutto crostini
with crumbled gorgonzola and
drizzled honey
\$18.00/dozen

{ entrée salads }

six guest minimum • 24 hr advanced notice
\$5.00 per person

grilled salmon*
over baby field greens with orange
segments, red onions, peppers and
toasted almonds with balsamic vinaigrette
***\$8.00 per person**

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

arugula salad
with shaved parmesan and pistachios with
a lemon vinaigrette

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

greek tuna salad
with baby spinach leaves, tomato,
cucumbers, red peppers, onions,
kalamata olives and feta with
mediterranean vinaigrette

caesar salad
with chopped romaine, parmesan
cheese and homemade crutons

autumn salad
of field greens with dried cranberries,
caramelized walnuts, sliced apples and
crumbled gorgonzola with balsamic
vinaigrette

marinated grilled chicken breast
over mixed greens with tomato, black
olives, red onion and mozzarella with
balsamic vinaigrette

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

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

{ entrées }

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

beef and pork

roast pork loin with mango salsa
\$75.00 per loin

tenderloin of beef with
gorgonzola cream sauce
market price

beef fajitas with peppers and onions
tortillas on the side
half tray \$60, full \$100

sausage and peppers rolls on the side
half tray \$50, full \$90

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

poultry

grilled teriyaki chicken with pineapple
half tray \$60, full \$100

honey & sriracha glazed chicken
half tray \$50, full \$100

chicken fajitas with peppers and
onions tortillas on the side
half tray \$50, full \$90

chicken parmesan lightly breaded
and topped with fresh mozzarella, basil
and homemade marinara
half tray \$60, full \$120

chicken piccata sautéed and served
with a lemon sauce and capers
half \$60, full \$120

lemon & herb roasted chicken
half tray \$50, full \$100

shore dinner serves 2

2 one and a half pound
lobsters split,
1 pound mussels,
12 jumbo shrimp,
6 large scallops,
2 ears of steamed corn
all served hot,
in a tin, ready to eat!
\$85.00

pasta

orecchiette with broccoli rabe and
spicy sausage
half tray \$45, full \$80

penne primavera with grated parmesan
half tray \$40, full \$70

farfalle with prosciutto, peas and
caramelized onions
half tray \$45, full \$80

farfalle with grilled shrimp, bacon
and arugula
half tray \$45, full \$80

spiral pasta baked with chicken,
spicy sausage, roasted red peppers
and caramelized onion in a creamy
gorgonzola sauce
half tray \$55, full \$100

fish and seafood market price

jumbo lump crab cakes with lemon
wedges and tartar sauce

paella with shrimp, mussels, chorizo
and saffron rice

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

grilled salmon topped with a
sweet thai-chili sauce

seared ahi tuna thinly sliced and
served alongside seaweed salad

8oz lobster tails butterflied with
paprika, white wine and butter
\$20.00 per person

lobster bake serves 6

3 two pound lobsters split,
mussels in a white wine broth,
shrimp cocktail,
old bay seasoned fries,
6 ears of jersey corn,
french baguette,
Tate's cookies
\$35 per person

{ accompaniments }

48 hr advanced notice required
small \$40 per tray, serves 8-10 • large \$75 per tray, serves 15-20

grains and legumes

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

corn and black bean salad with red bell
peppers and Bermuda onions

quinoa with dried apricots, toasted
pecans and scallions

red quinoa with fresh mango, red bell
pepper and scallions

israeli couscous with fresh jersey peach,
feta and mint

pasta

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

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

classic shell macaroni salad

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

orzo with tomato, kalamata olive,
cucumber and scallion

gluten free pasta available upon request

potatoes

roasted new potatoes with garlic
and rosemary

classic potato salad with celery
and onion

sweet potato wedges roasted
with sea salt

smashed new potatoes with
roasted garlic and creamy butter

vegetables

green beans with toasted almonds

roasted seasonal vegetables

grilled asparagus with bermuda onions
and roasted red peppers

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

broccoli rabe sautéed with
roasted garlic

eggplant lightly breaded and stacked
with fresh ricotta and mozzarella,
topped with homemade marinara sauce

{ dessert }

48 hr advanced notice required

dessert tray
brownies, pecan squares and raspberry and
coconut bars garnished with fresh berries
\$4.50 per person

pies
blueberry, strawberry rhubarb,
apple or cherry
9" \$25.00

biscotti
chocolate dipped, classic anise almond,
lemon poppy and espresso chocolate
chip served with fresh strawberries
\$35.00/dozen

due to market influences, some items and prices may change

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

Sincerely,
The staff at Pearl Street Market