

# { breakfast }

prix fixe • twelve 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**

# { 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**

**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**

**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**

**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**

# { cocktail platters }

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

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

**tuna poke**  
served with tortilla scoops  
**market price**

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

**sliced seasonal fruit**  
a striking presentation of sliced fresh fruits garnished with seedless grapes and berries  
**\$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**



# hors d'oeuvres

48 hr advance order required

**mini crab cakes** with tartar sauce  
**market price/dozen**

**bacon wrapped scallops**  
with tartar sauce  
**\$45.00/dozen**

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

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

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

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

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

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

**chicken or beef skewers**  
with thai peanut sauce  
**\$25.00/dozen chicken**  
**\$35.00/dozen beef**

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

**fig & prosciutto crostini**  
with crumbled gorgonzola and  
drizzled honey  
**\$24.00/dozen**

# { 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 \$120**

**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 \$120**

**honey & sriracha glazed chicken**  
**half tray \$70, full \$140**

**chicken fajitas** with peppers and  
onions tortillas on the side  
**half tray \$50, full \$100**

**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 \$80, full \$160**

**lemon & herb roasted chicken**  
**half tray \$70, full \$140**

## shore dinner serves 2

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

## pasta

**orecchiette** with broccoli rabe and  
spicy sausage  
**half tray \$50, full \$100**

**penne primavera** with grated parmesan  
**half tray \$40, full \$80**

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

**farfalle** with grilled shrimp, bacon  
and arugula  
**half tray \$50, full \$100**

**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

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

**grilled salmon** topped with a  
sweet thai-chili sauce

**seared ahi tuna** thinly sliced and  
served alongside seaweed salad

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

## lobster bake serves 6

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

# { accompaniments }

48 hr advanced notice required  
small \$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

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

**quinoa** with dried apricots, toasted  
pecans and scallions

**red quinoa** with fresh mango, red bell  
pepper and scallions

**israeli couscous** with fresh jersey peach,  
feta and mint

## pasta

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

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

## classic shell macaroni salad

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

**orzo** with tomato, kalamata olive,  
cucumber and scallion

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

\*\*\*gluten free pasta available upon request\*\*\*

## potatoes

**roasted new potatoes** with garlic  
and rosemary

**classic potato salad** with celery  
and onion

**sweet potato wedges** roasted  
with sea salt

**smashed new potatoes** with  
roasted garlic and creamy butter

## vegetables

**green beans** with toasted almonds

## roasted seasonal vegetables

**grilled asparagus** with bermuda onions  
and roasted red peppers

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

**broccoli rabe** sautéed with  
roasted garlic

**eggplant** lightly breaded and stacked  
with fresh ricotta and mozzarella,  
topped with homemade marinara sauce  
**half tray \$60, full \$120**

# { 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

**caesar salad**  
with chopped romaine, parmesan  
cheese and homemade crutons

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

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

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

# { dessert }

48 hr advanced notice required

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

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