

-HORS D'OEUVRES MENU-

** Must be purchased in increments of 25 pieces**

Raspberry & Brie Phyllo Roll \$28.50

Flaky Phyllo Roll Filled With Creamy Brie Cheese, Raspberry Preserves, & Toasted Almonds

Mini Franks in a Blanket \$17.50

Traditional Cocktail-Sized All Beef Franks Wrapped in a Flaky Puff Pastry Roll

Chicken & Cheese Quesadilla \$21.50

Tender Chicken Paired With Cheddar And Pepper Jack Cheeses

Spanakopita \$20.50

Baby Spinach Mixed with Grecian Feta Cheese in a Phyllo Triangle

Shrimp Casino \$38.50

Succulent Shrimp Marinated in our Spicy Casino Mix, Wrapped With Applewood Smoked Bacon

Asparagus Roll Up \$25.00

Asparagus Tips Combined with a Blend Of Asiago & Bleu Cheeses, wrapped in a Flaky Phyllo Pastry

Premium Scallop Wrapped in Bacon \$47.00

Dry Scallop Wrapped in pre-cooked Applewood Smoked Bacon

Beef Gorgonzola Wrapped in Bacon \$32.00

Tenderloin with Italian Gorgonzola Wrapped in Apple & Hickory Smoked Bacon

Beef Wellington Puff \$33.50

A Savory Piece of Beef tenderloin Accented with Mushroom Duxelle and Encased in a French Style Puff Pastry

Clams Casino \$35.00

Our Tangy casino Mix Atop a Shucked Clam on the 1/2 Shell

-SOUPS BY THE CHEF-

Sold by the Quart

Lobster Bisque \$12.95

Chicken Vegetable \$10.95

Mushroom Bisque \$ 8.95

Cream of Broccoli & Wisconsin Cheddar \$ 9.95

Filet Mignon Chili \$10.95

-SALADS-

Classic Caesar \$ 40.00 | \$ 80.00

Hearts of Romaine, Homemade Dressing, Garlic Croutons, Shaved Parmesan Cheese

Spring Mix & Pickled Beets \$ 40.00 | \$ 80.00

Orange Segments, Goat Cheese Crumble, Julienne Red Onion, White Balsamic Vinaigrette

Rocket Salad \$ 50.00 | \$ 100.00

Baby Arugula, Shaved Parmesan, Toasted Almonds Lemon Vinaigrette

-CHICKEN ENTREES-

Chicken Scarpiello \$50.00 | \$100.00

Tender Boneless Chicken Thighs, Sweet & Hot Italian Sausage Cherry Pepper Slices, & Roasted Potatoes in an Aged Balsamic Vinegar Sauce

Chicken Provencal (A 45 Year Old Recipe) \$45.00 | \$90.00

Tender Chicken Breast, Fresh Garlic, & Tomato Concasse with a Sonoma Chardonnay

Chicken Fresco \$45.00 | \$ 90.00

Tender Chicken Breast, Garnish of Artichoke Hearts, Capers & Sundried Tomatoes California Sauterne & Meyer Lemon Velouté

Chicken Fontina \$45.00 | \$ 90.00

with Sauteed Mushrooms & Fontina Cheese

Chicken Florentine \$45.00 | \$ 90.00

with Leaf Spinach & Lemon Velouté

Chicken Picatta \$45.00 | 90.00

Finished with a Lemon & White Wine Sauce with Capers

-BEEF & PORK ENTREES-

1/2 Pan Full

Barbeque Pulled Beef Sliders \$95.00 | \$190.00

Pulled Beef Braised in Hickory Wood Smoked Chipotle Citrus Barbecue Sauce (1/2 pan = (16) 3 oz portions)

Ale Braised Beef Stew \$130.00 | \$260.00

Tender Beef with Seasonal Roasted Vegetables and Potatoes (1/2 pan = (16) 6oz portions)

Beef Stroganoff \$ 125.00 | \$250.00

Slow Cooked with Mushrooms, in a Rich Demi Glace, Served Over Gemelli Pasta (1/2 pan = (13) 3 oz portions)

Roasted Pork Loin- 5 lb raw \$ 80.00

Meatloaf \$100.00 | \$200.00

With Burgundy Demi-Glace

Pot Roast \$125.00 | \$250.00

With Country Pan Gravy

-SEAFOOD-

1/2 Pan Full

Side of Salmon (Raw Only) \$80.00 | \$160.00

Horseradish Crusted Side of Salmon, Cook in The Oven for 20 Minutes

Shrimp & Bay Scallops \$80.00 | \$160.00

Shrimp & Scallops Poached in a Garlic Butter & Oil Finished with Broccoli Rabe & Gemelli Pasta

Lobster & Shrimp Rolls (Sold by the Pound) Market Value

Cold Water Lobster Meat & Gulf Shrimp Blended with Brunoise of Celery & Lemon Emulsion 8 Slider Rolls/ Pound

-PASTA-

1/2 Pan Full

White Cheddar Cavatappi Mac & Cheese \$45.00 | \$90.00

Penne Bolognese \$50.00 | \$100.00

Served with One of Nonna's Meatballs

Spicy Rigatoni \$45.00 | \$90.00

Lumache Pomodoro \$35.00 | \$70.00

With Torn Basil & Grated Pecorino Romano

HOW TO PLACE AN ORDER

Please Reach Out to Our
Catering Concierge

908-907-1573

All Credit Card Sales will Incur a Small Processing Fee



Follow us on Instagram & Facebook
@ MerriMakersChefsMarket

Visit Our Website

www.merrimakerschefsmarket.com

“HERE’S THE SCOOP”

- *All Prices are Subject to Change Due to Market Value*
- *Our Kitchen is NOT Gluten Free*
- *If You have Dietary Restrictions, Please Ask us About Allergens*
- *Orders Must be Submitted 5 DAYS prior to Pick up Date*
- *Custom Catering Orders Must be Placed 10 Days Prior to Pickup*
- *Orders are Paid in Full at the Time the Order is Placed*
- *½ Pans feed 8-12 people*
- *Full Pans feed 18-22 People*
- *Hors d’oeuvres are Sold in Increments of 25 pieces.*
- *All Catering is Picked up Cold with Heating Instructions*
- *Delivery & Hot From our Ovens is Available at an Additional Cost*

-SIDES-

	½ Pan	Full
White & Wild Rice Pilaf	\$35.00	\$70.00
Au Gratin Potato (12/24)	\$50.00	\$100.00
Roasted Garlic Red Skin Mashed Potato	\$40.00	\$80.00
Rosemary Scented Red Bliss Potatoes	\$40.00	\$80.00
Roasted Seasonal Vegetables	\$45.00	\$90.00
Baked Beans with peaches	\$35.00	\$70.00

Sold by the pound

Potato Salad	\$6.95 /lb
Cole Slaw	\$6.95 /lb
Pasta Salad	\$6.95/lb

-DESSERTS-

Sold by the Piece

French Chocolate Torte	\$ 6.99
Blueberry, Lemon, & Almond Torte	\$ 6.99
Raspberry Brownie	\$ 4.99
Chocolate Chip Cookie (3PC)	\$ 3.00
Oatmeal Raisin Cookie (3 PC)	\$ 3.00
Peanut Butter Cookie (3PC)	\$ 3.00

-PIES-

Apple Pie	\$ 18.95
Blueberry Pie	\$ 18.95
Peach Pie	\$ 18.95



CATERING MENU

***Chef-Inspired Catering
For your Next Party!***

Half Pan & Full Pans that can be
picked up or delivered

511 Herbertsville Road
Brick, NJ 08724
908-907-1573

Store Hours:

Tuesday-Saturday 11AM-7PM | Sundays 11AM-4PM
CLOSED MONDAYS