



Melcome to the market where people who love food, love to shop





Nicholas Markets is a different kind of specialty supermarket – a world of epicurean delights in an atmosphere of down home comfort and genuine congeniality.

We offer you a truly exceptional selection of quality food and culinary items, professional custom catering services and our own distinctive wine and spirits store, and a floral shop brimming with unique creations...right next door; Anna Rose Floral and Grand Opening Wine and Spirits. We are a family-owned specialty supermarket, founded in 1943 when N. Nicholas Maniaci opened a small grocery store in North Haledon, New Jersey.

We are proud of our family of dedicated, hard-working associates and world-class chefs, who bring their deep love of food and outstanding talent to each of our departments. We're also proud of our customers, many of whom are just like family to us! They are everyday people who share an appreciation of good food and good living, and who make it possible for us to continue being the place where people who love food, love to shop.





Breakfast

Rise & Shine

\$10.50pp

Scrambled eggs, French toast w/maple syrup, sausage, bacon, bagels w/cream cheese & butter, preserves, home fries, fruit platter (Minimum 20)

Sunrise Breakfast

\$8.00pp

Scrambled eggs, bacon, home fries, bagels, cream cheese, butter (Mimimum 20)

Continental Breakfast \$6.50pp

Assorted donuts, danishes, bagels w/ cream cheese, butter and preserves, chilled juices, coffee, tea (Minimum 20)

** Healthy choice: Substitute fruit and mini muffins for donuts and danishes \$7.00 pp

Healthy Choice

\$5.50pp

Greek yogurt, fresh seasonal berries and granola (Minimum 20)

Flourless Quiche

\$35.00

Assorted varieties: broccoli, spinach, Lorraine or ham & cheese - Serves 12

Frittata

SM (Serves 12)

\$40.00

LG (Serves 24)

\$80.00





Cheese Platters

International Cheese Platter

Small \$45.00 Large \$75.00

An assortment of Jarlsberg, sharp cheddar, muenster, monterey jack, pepperonl and aged provolone cheese

. Small Serves 10 people - Large Serves 20 people

Cheese and Fruit \$85.00 (Combo Platter)

French brie, tangy blue cheese, Jarlsberg, Swiss and sharp cheddar. Served with an assortment of grapes, apples, pears, kiwi and strawberries (seasonal) Serves 20

Add crackers and assorted flat bread tray \$15.00

Fresh Fruit Ef Vegetable Platters

- Signature Vegetable Crudités Platter
 Small (Serves 10)
 Large (Serves 20)
 \$45.00
- Fresh Seasonal Fruit Salad Small \$30.00 Large \$55.00
- Classic Best of Season Fresh FruitSmall \$35.00 Large \$60.00

Charcuterie Platters

Italian Festival \$75.00

Domestic ham, hot ham, sliced pepperoni, provolone cheese, hard or Genoa salami, antipasto salad, mustard, pickles, your choice of potato salad, cole slaw or macaroni salad and your choice of rye or rolls

Serves 10 people (\$60.00 - cold cut platter only)

Smorgasbord

\$80.00

Roast beef, turkey breast, imported ham, corned beef, imported Swiss, your choice of potato salad, cole slaw or macaroni salad, pickles, olives, mustard and your choice of sliced rye or rolls.

Serves 10 people (\$65.00 - cold cut platter only)

Americana \$75.00

Roast beef, turkey breast, domestic ham, Genoa salami, domestic Swiss, American cheese, your choice of potato salad, cole slaw or macaroni salad, pickles, olives, mustard and your choice of sliced rye or rolls.

Serves 10 people (\$60.00 - cold cut platter only)

Antipasto Platter \$75.00

Artichoke salad, olive salad, roasted peppers, fresh mozzarella, prosciutto, pepperoni, provolone cheese - Serves 20 people

Italian Meat & Cheese Platter \$80.00

Dry capicola, sliced pepperoni, prosciutto di Parma, sopressata, fresh mozzarella, provolone cheese and roasted peppers - Serves 20 people





Nacho chips, salsa, sliced pepperoni, NY sharp cheddar and hot pepper jack cheese

Serves 15 Fresh Mozzarella and Tomato Platter \$40.00 Serves 12

Bruschetta Platter \$30.00 Serves 15

🍘 Deviled Egg Platter \$30.00 Serves 12

Melon & Prosciutto \$30.00 Serves 12

Stuffed Peppadew with Goat Cheese \$30.00 Serves 15

Focaccia Breads \$35.00 Made with fresh peppers, onions, tomatoes, kalamata olives, grated cheese Serves 15

Mozzarella, Tomato, **Basil Skewer** \$1.50 each

Fresh Mozzarella & Tomato Salad \$40.00 Tossed with fresh herbs Serves 12

Our jumbo shrimp arranged on a bed of lettuce with our signature cocktail sauce

SM (Serves 10) \$75.00 LG (Serves 20) \$125.00

Hummus Platter with Toasted Pita Chips \$30.00 Serves 15

Smoked Salmon Platter \$60.00 With capers and cream cheese - Serves 15

Sushi Platter

All platters served with soy sauce, spicy mayo, sweet sauce, ginger, wasabi, and chop stick

6 Regular Rolls Platter \$34.95 (4 fish & 2 vegetable) 8 Regular Rolls Platter \$49.95

(5 fish & 3 vegetable)

Platter Regular \$64.95

(2 specialty rolls, 4 regular fish & 4 regular vegetable) Platter Combo 14 Rolls \$84.95

(4 specialty, 10 regular fish & vegetable)

\$44.95 Vegetable Platter 10 Rolls

*Custom Platters Available





Hors D'oeoeuwres

Hot Platters

Stuffed Mushrooms with Sausage or Risotto \$50.00

Mozzarella Sticks with
Marinara Sauce \$40.00
Serves 12

Hot Wings \$45.00
Served with blue cheese dressing - Serves 12

Boneless Buffalo Wings \$45.00 With blue cheese dressing - Serves 10-12

Buffalo Wings & Chicken Fingers Combo \$50.00 Serves 10-12

Handrolled Franks in a Blanket \$40.00 Storemade, approx. 100pcs - Serves 15

Swedish or Asian Style
Meatballs \$40.00
Serves 15

Sweet N Sour Chicken Kabobs Ea. \$1.25

Mini Artichoke Cups Ea. \$1.25 Our special version of artichoke quiche

Mini Quiche Lorraine Ea. \$1.25

\$40.00

Eggplant NapoleonGrilled eggplant layered with fresh mozzarella, roasted peppers, fresh plum tomato and fresh basil Serves 12

(Minimum 24 pcs.)

Fried or Coconut Shrimp (Market Price)

(Based on 3 shrimp per person) - Serves 25

Clams Casino

Succulent clams prepared with peppers, bacon, onion, lemon and butter

1/2 Tray (24 pieces) \$36.00 Full Tray (48 pieces) \$72.00

Clams Oreganata

Delicate clams stuffed with our chef's secret oregano stuffing

1/2 Tray (24 pieces) \$35.00 Full Tray (48 pieces) \$70.00

Mini Crab Cakes

Jumbo lump crab meat lightly seasoned and baked. - Served with one of our signature sauces.

1 oz.: 1/2 tray, 24 pieces \$40.00 Full tray, 48 pieces \$80.00

3 oz.: 1/2 tray, 12 pieces \$40.00 Full tray, 24 pieces \$80.00

Mini Rice Balls Stuffed with fresh mozzarella \$1.75 ea.

Mini Rice Balls Stuffed with beef & peas









Main Courses

All prices are for 1/2 trays (Serves 12). Full trays are available, please double price

eal Entrees

Veal Française

\$75.00

Veal Marsala

\$75.00 Thinly sliced medallions of veal served with mushrooms and marsala wine

Veal Piccata

\$75.00

Veal cutlets dipped in flour and egg, lightly sautéed, served in a white wine, lemon and caper sauce



Seafood Entrees

All prices are for 1/2 trays (Serves 12) Full trays are available, please double price

Side of Poached Salmon \$70.00 Served with cucumber dill sauce

Roasted Halibut \$90.00

Topped with string beans, carrots & sun-dried tomatoes in a light garlic sauce

Flounder Française \$65.00 Lightly dipped in flour, egg, white wine and lemon sauce

Stuffed Flounder With jumbo lump crab meat \$70.00

Pork Entrees

Barbecue Spare Ribs \$45.00 Slow roasted in our own specialty bbg sauce

Glazed Ham \$45.00 In a pineapple raisin sauce

Sausage and Peppers \$45.00 Italian sausage with garden ripe peppers and onions in a light tomato sauce

Roasted Boneless Pork Loin \$45.00 Slow roasted to perfection with onions, garlic, and seasonings

Sautéed Pork Scallopini \$45.00 Served with white wine, lemon and garlic

Dry Rub Roasted Pork Tenderloin \$60.00



Stuffed Flounder Florentine \$65.00 Stuffed with spinach, garlic and parmigiano-reggiano



Vegetable Entrees

Eggplant Parmigiana \$45.00 Layers of breaded eggplant, parmesan,

mozzarella, tomato, and basil sauce

and mozzarella cheese

Eggplant Rollatini \$45.00 Eggplant stuffed with ricotta, locatelli

Eggplant Florentine \$45.00 Lightly breaded and pan-fried, topped with ricotta cheese, fresh spinach and mozzarella

Stuffed Cabbage \$45.00
Cabbage stuffed with chop meat and rice,
topped with a sweet tomato sauce

Vegetable Lasagna \$45.00 Four layers of seasonal vegetables, ricotta cheese, fresh spinach and mozzarella

Quinoa Stuffed Yellow Peppers with Spinach \$45.00 Four layers of seasonal vegetables,



Pasta Entrees

Baked Ziti \$40.00

Baked with ricotta cheese, topped with mozzarella in our own sauce

Baked Macaroni and Cheese \$35.00
Broccoli Rabe, Shrimp & Pasta \$50.00
Sautéed in garlic and virgin olive oil

Cavatelli and Broccoli \$35.00 Lightly sautéed in virgin olive oil and a light touch of garlic

Meat Lasagna \$50.00 Lightly sautéed in virgin olive oil and a light touch of garlic

Penne Fresca \$35.00

Penne in fresh plum tomato and basil sauce with just the right touch of garlic - serve hot or cold Manicotti

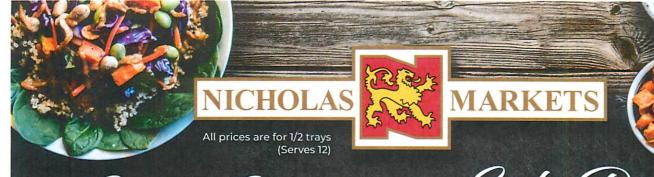
Manicotti, Hand Rolled in Tender Crepe \$40.00 With our signature marinara sauce

Penne with Vodka Sauce
Penne pasta in a tomato, vodka and light cream sauce
\$40.00

Rigatoni with Broccoli Rabe, Sausage and Cannellini Beans \$40.00

Pasta Primavera \$40.00
Seasonal Vegetables with Extra Virgin Olive oil and garlic

Gemelli Pasta with Crumbled Hot Italian Sausage and Broccoli Rabe \$40.00



Salad Selection

(Fig. 2) Cedar Hill Potato Salad S4.99 lb.

Traditional white potato salad named after its founder, Cedar Hill Church

Homemade Macaroni Salad \$4.99 lb.

Tri -Color Cole Slaw \$4.99 lb.
Fresh cabbage with carrots and a hint of red cabbage in our own dressing

String Beans, Tomato,
Fresh Mozzarella Salad \$35.00

Serves 12

💮 Red Skin Potato Salad \$4.99 lb.

Pear & Goat Cheese Salad SM \$25.00 LG \$40.00
Tossed with sliced pears, goat cheese, walnuts and cranraisins in a balsamic vinaigrette dressing SM Serves 15 - LG Serves 25

Mandarin Orange & Cashew Salad SM \$25.00 LG \$40.00 Fresh tender greens topped with mandarin oranges and cashews in a balsamic dressing

Tossed
Salad SM \$25.00 LG \$40.00
Mixed greens, grape tomatoes, shredded carrots, sliced cucumbers and Italian dressing.
SM Serves 15 - LG Serves 25

Caesar Salad SM \$20.00 LG \$35.00 With our signature dressing

Caesar Salad with Grilled Chicken SM \$35.00 LG \$50.00

With our signature dressing

SM Serves 15 - LG Serves 25

Roasted Beet and Goat Cheese over Mesclun Greens
SM \$25.00 LG \$40.00
Small serves 15 - Large serves 25

Spinach Salad SM \$25.00 LG \$40.00 Tossed with mushrooms, bacon, hard boiled egg and blue cheese with our vinaigrette dressing Serves 12

Side Dish Vegegetables

Broccoli Rabe \$45.00
Lightly sautéed in garlic sauce and olive oil

© Confetti Rice \$35.00
Seasonal diced vegetables tossed with rice pilaf

Grilled Vegetable Platter \$40.00
Seasonal veggies grilled with extra virgin olive oil

Rice Pilaf \$30.00

String Beans Almondine \$35.00 (Serves 12)

\$35.00

W Lyonnaise Potatoes

Yukon gold potatoes sautéed with caramelized Vidalia onions

W Honey Glazed Carrots
Garden fresh carrots sautéed in honey and orange juice

\$35.00

Wild Rice \$40.00
With walnuts, almonds & raisins

Wegetable Medley \$35.00

Fresh Idaho Mashed Potatoes \$30.00
Whipped with whole milk and butter

Red Roasted Potatoes \$30.00 With rosemary and garlic

String Beans and Roasted Carrots \$35.00





Sandwich platters include pickles, olives and condiments

Finger Sandwiches

\$6.00

ea.

Ham and cheese, turkey, roast beef, tuna salad, chicken salad and egg salad

Mini Roll Sandwich

\$3.50 ea

Ham and cheese, turkey, roast beef, tuna, egg and chicken salad

Gourmet Mini Roll Sandwich \$4.00 ea

Grilled veggies, fresh mozzarella and tomatoes, grilled chicken or breaded chicken cutlet with fresh mozzarella, roasted peppers and arugula

Mini Croissants

\$3.50 ea

Tuna, chicken, egg and ham salad

\$60.00

Assorted Wrap Platter Your choice of cold cuts or salads Serves 12 (32 pcs)

\$65.00

Gourmet Wrap Platter \$65 Steak teriyaki, fresh mozzarella and tomato, chicken Caesar and grilled veggies Serves 12 (32 pcs) Vegetarian Wrap Platter \$65.00

Fresh mozzarella and tomatoes, grilled vegetables, egg & tuna salad - Serves 12 (32 peices)

Sloppy Joes

\$7.00 ea

Ham, turkey, roast beef, Swiss, topped with slaw

Large Round Sub

\$55.00

Serves 15 - "Specialty" (Depending on Ingredients) \$60.00 & up

Sub Sandwich Platter \$45.00

Your choice of cold cuts on crusty French bread (Serves 8) - "Specialty" - (Depending on Ingredients) \$50.00 & up

French Baguette Sandwiches \$45.00

Made with fresh mozzarella, sun-dried tomato, fresh basil, roasted peppers and pure virgin olive oil Serves 12

Super 3-to-6 Foot Heroeoes

3 foot \$55.00 (Serves 15)

3 foot specialty \$60.00 & up

4 foot \$70.00 (Serves 20)

4 foot specialty \$75.00 & up

5 foot \$85.00 (Serves 25)

5 foot specialty \$90.00 & up

6 foot \$95.00 (Serves 30)

6 foot specialty \$100.00 & up







Hot Buffet Minimum 20 people

\$16.99 per person,

Choose 2 from Column A & 3 from Column B

*Also includes; tossed salad, bread and butter"



Column A

Chicken Romano

Chicken Francaise

Chicken Marsala

Chicken Parmigiana

Steak Teriyaki

Sausage and Peppers Beef Burgundy

Roast Beef Au Jus

Roast Pork Loin Au Jus

Column B

Baked Ziti

Lasagna

Penne Fresca

Penne Vodka

Cavatelli and Broccoli

- Wegetable Medley
- Roasted Potatoes
- String Bean Almondine

Eggplant Parmigiana



Picnic Buffet Minimum 20 people

Basic Barbecue \$10.99 pp

Our Hand-Crafted Beef Burgers & Butcher Hot Dogs

* Served RAW, Cook on Site *
Served with roll, cheese, pickles, lettuce,
tomato and red onions

Choice of Two of our Classic Salads

Cedar Hill Potato, Signature Macaroni, Crispy Coleslaw, Garden Salad with Balsamic Dressing

Add our Succulent and Juicy Pork Barbecue Baby Back Ribs \$12.99 pp

Classic Barbecue \$17.99 pp

Our Hand-Crafted Beef Burgers & Butcher Hot Dogs

* Served RAW, Cook on Site *
Served with roll, cheese, pickles, lettuce,
tomato and red onions.

Our Succulent & Juicy Pork Baby Back Ribs Our Signature Sausage & Peppers Choice of Two of our Classic Salads

Cedar Hill Potato, Signature Macaroni, Crispy Coleslaw, Garden Salad with Balsamic Dressing

Corn on the Cob

Boston Baked Beans

Add our Signature Fried Chicken \$18.00 pp

Our Fabulous Fried Chicken

Fried chicken by the bucket

16 pieces (legs & thighs) \$15.99

8 pieces (legs & thighs) \$9.99

By the pound (breast and wings) \$7.99

Slider Bar Party \$12.99 pp

We highly recommend hiring one of our capable sous chefs, as all of the below is cooked and assembled on site.

Hamburger and Cheeseburger Sliders

with pickles and carmelized onions

Signature Garden Salad

Mixed greens, cucumbers, black olives, carrots, and our signature vinaigrette

Pulled Pork Sliders

Featuring our signature Tri-Colored Coleslaw

Cedar Hill Potato Salad

Our Signature Macaroni Salad





<u>Call or come see us today!</u>
(973) 636 - 6535 & (201) 689 - 4500
1052 High Mountain Rd, North Haledon NJ 07508
www.annarosefloral.com



Bouquets and Arrangements

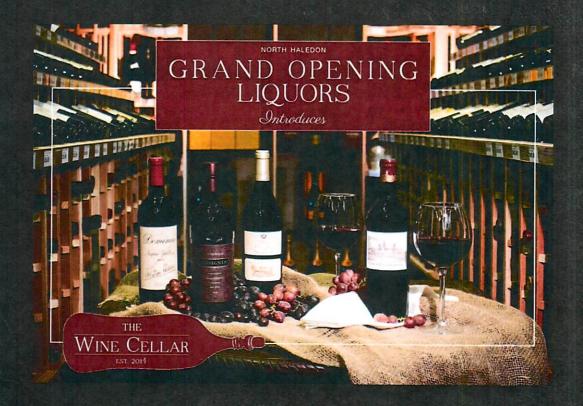
Weddings

Bar and Bat Mitzvah's

Mother's Day

Special Occasions

and more!





Nicholas Markets Family of Distinctive Quality Specializing in

Gourmet Foods, Wine and Floral Design

1068 High Mountain Rd. North Haledon, NJ Phone: (973) 423-5506 Fax: (973) 423-3471 catering@nicholasmarkets.com

315 Pascack Rd. Township of Washington, NJ Phone: (201) 666-2185 catering@nicholasmarkets.com 597 Pompton Ave. Cedar Grove, NJ Phone: (973) 857-0209 Fax: (973) 595-1385 catering@nicholasmarkets.com

510 Inman Avenue, Colonia, NJ Phone: (732) 388-6363 catering@nicholasmarkets.com

GRAND OPENING LIQUORS

1068 High Mountain Road North Haledon, NJ Phone: (973) 427-4477 Fax: (973) 427-4477 jason@goliquors.com 408 Haledon Ave Haledon, NJ Phone: (973) 942-3312 Fax: (973) 942-3471 luis@goliquors.com

ANNA ROSE FLORAL DESIGN

1068 High Mountain Rd. North Haledon, NJ Phone: (888) 777-8002 • Fax: (973) 636-6530 info@annarosefloral.com • Annarosefloral.com



DELIVERY CHARGES

Starting at \$10.00

CATERING SERVICES

Bartender: \$30.00 per hour Servers: \$30.00 per hour Sous chef: \$35.00 per hour ** 4 hours minimum on all service Please reserve 2 weeks in advance

ORDERING GUIDELINES

We request that all orders be placed 48 hours in advance. Parties for 30 or more guests, please give 3-4 days notice for placing order. Same-day or next-day orders may be possible depending on availability. Menu selections and prices are subject to change. Prices do not include tax or delivery fee.

SERVICES

Plastic setups \$1.50 per person
Lg. dinner plates/dessert plates/cold cups/coffee cups/utensils/napkins
Full coffee setup \$1.50 per person
Regular, decaf coffee, hot water for tea, tea bags, sugar, sweeteners, milk, cream,
coffee cups, stirrers (Minimum 20 people)

CANCELLATION POLICY

If you need to cancel your order, we ask that you inform us 24 hours prior to the event.

Only a store or catering manager is authorized to cancel an order.

