

NICHOLAS



MARKETS

Catering Guide

the
fresh
grocer



NICHOLAS



MARKETS

Breakfast

Rise & Shine

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

Sunrise Breakfast

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

Continental Breakfast

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

Healthy Choice

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

Flourless Quiche

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

Frittata

SM (Serves 12)

LG (Serves 24)





Cheese Platters

International Cheese Platter

Small

Large

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

Small Serves 10 people - Large Serves 20 people

Cheese and Fruit (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*

Fresh Fruit & Vegetable Platters

Signature Vegetable Crudités Platter

Small (Serves 10)

Large (Serves 20)

Fresh Seasonal Fruit Salad

Small

Large

Classic Best of Season Fresh Fruit

Small

Large

**With fruit dip add*

Charcuterie Platters

Italian Festival

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

Smorgasbord

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

Americana

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

Antipasto Platter

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

Italian Meat & Cheese Platter

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



Hors D'oeuvres Cold Platters

Nacho Chip N' Dip Platter

Nacho chips, salsa, sliced pepperoni, NY sharp cheddar and hot pepper jack cheese
Serves 15

Fresh Mozzarella and Tomato Platter

Serves 12

Bruschetta Platter

Serves 15

Deviled Egg Platter

Serves 12

Melon & Prosciutto

Serves 12

Stuffed Peppadew with Goat Cheese

Serves 15

Focaccia Breads

Made with fresh peppers, onions, tomatoes, kalamata olives, grated cheese
Serves 15

Mozzarella, Tomato, Basil Skewer

Fresh Mozzarella & Tomato Salad

Tossed with fresh herbs
Serves 12

Shrimp Platter

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

SM (Serves 10)

LG (Serves 20)

Hummus Platter with Toasted Pita Chips

Serves 15

Smoked Salmon Platter

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

(4 fish & 2 vegetable)

8 Regular Rolls Platter

(5 fish & 3 vegetable)

Platter Regular

(2 specialty rolls, 4 regular fish & 4 regular vegetable)

Platter Combo 14 Rolls

(4 specialty, 10 regular fish & vegetable)

Vegetable Platter 10 Rolls

*Custom Platters Available



Hors D'oeuvres

Hot Platters



Stuffed Mushrooms with Sausage or Risotto
Serves 15

Mozzarella Sticks with Marinara Sauce
Serves 12

Hot Wings
Served with blue cheese dressing - Serves 12

Boneless Buffalo Wings
With blue cheese dressing - Serves 10-12

Buffalo Wings & Chicken Fingers Combo
Serves 10-12

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

Swedish or Asian Style Meatballs
Serves 15

Sweet N Sour Chicken Kabobs Ea.

Mini Artichoke Cups Ea.
Our special version of artichoke quiche (Minimum 24 pcs.)

Mini Quiche Lorraine Ea.

 **Eggplant Napoleon**
Grilled eggplant layered with fresh mozzarella, roasted peppers, fresh plum tomato and fresh basil
Serves 12



Fried or Coconut Shrimp
(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)
Full Tray (48 pieces)

Clams Oreganata
Delicate clams stuffed with our chef's secret oregano stuffing

1/2 Tray (24 pieces)
Full Tray (48 pieces)

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
Full tray, 48 pieces

3 oz.: 1/2 tray, 12 pieces
Full tray, 24 pieces

Mini Rice Balls Stuffed with fresh mozzarella

Mini Rice Balls Stuffed with beef & peas





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Main Courses

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

Poultry Entrees

Chicken Cutlet Parmigiana

Breast of chicken breaded and topped with mozzarella, Locatelli and tomato sauce

Chicken Francaise

Thinly sliced cutlets dipped in flour and egg, sautéed and served with a white wine and lemon sauce

Chicken Marsala

Served with fresh mushrooms

Chicken Romano

Lightly sautéed chicken breast, with kalamata olives, artichoke hearts and peppadews

Roasted Turkey Breast

Served with our chef prepared gravy

Sausage Stuffing

Chef prepared sausage stuffing

Marinated Chicken

On-the-bone chicken drumsticks & thighs delicately roasted Italian style (with Breasts)

Chicken Fingers

Plain or buffalo style served with honey or bbq sauce

Grilled Lemon Chicken

Grilled lemon chicken in a light lemon sauce

Sesame Chicken Kabobs

Serves 12

Grilled Sliced Chicken Cutlet

with sautéed artichoke hearts and roasted peppers

Chicken Scarpariello

Boneless breast of chicken with lemon, garlic, fresh rosemary, potatoes and Italian sausage

Chicken Murphy

Boneless, skinless thighs braised in white wine, tomato and hot cherry peppers

Beef Entrees

Grilled Sliced Sirloin Au Jus

Beef Burgundy

Tender beef round braised in red wine with mushrooms and pearl onions

Filet Mignon

In its own juice. Chef carved

Italian Meatballs

Fresh ground beef, seasoned bread crumbs, Locatelli cheese and spices

Top Round Roast Beef Au Jus

Chef Carved Teriyaki Steak

Top round marinated in soy sauce, fresh garlic, ginger and seasonings

Boneless Short Ribs

Braised in red wine sauce





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Main Courses

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Veal Entrees

Veal Francaise

Veal Marsala

Thinly sliced medallions of veal served with mushrooms and marsala wine

Veal Piccata

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



Pork Entrees

Barbecue Spare Ribs

Slow roasted in our own specialty bbq sauce

Glazed Ham

In a pineapple raisin sauce

Sausage and Peppers

Italian sausage with garden ripe peppers and onions in a light tomato sauce

Roasted Boneless Pork Loin

Slow roasted to perfection with onions, garlic, and seasonings

Sautéed Pork Scallopini

Served with white wine, lemon and garlic



Dry Rub Roasted Pork Tenderloin

Seafood Entrees

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

Side of Poached Salmon

Served with cucumber dill sauce

Roasted Halibut

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

Flounder Francaise

Lightly dipped in flour, egg, white wine and lemon sauce

Stuffed Flounder

With jumbo lump crab meat



Stuffed Flounder Florentine

Stuffed with spinach, garlic and parmigiano-reggiano



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Vegetable Entrees

Eggplant Parmigiana

Layers of breaded eggplant, parmesan, mozzarella, tomato, and basil sauce

Eggplant Rollatini

Eggplant stuffed with ricotta, locatelli and mozzarella cheese

Eggplant Florentine

Lightly breaded and pan-fried, topped with ricotta cheese, fresh spinach and mozzarella

Stuffed Cabbage

Cabbage stuffed with chop meat and rice, topped with a sweet tomato sauce

Vegetable Lasagna

Four layers of seasonal vegetables, ricotta cheese, fresh spinach and mozzarella

Quinoa Stuffed Yellow Peppers with Spinach

Four layers of seasonal vegetables, ricotta cheese, fresh spinach and mozzarella

Pasta Entrees

Baked Ziti

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

Baked Macaroni and Cheese

Sautéed in garlic and virgin olive oil

Cavatelli and Broccoli

Lightly sautéed in virgin olive oil and a light touch of garlic

Meat Lasagna

Lightly sautéed in virgin olive oil and a light touch of garlic

Penne Fresca

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

With our signature marinara sauce

Penne with Vodka Sauce

Penne pasta in a tomato, vodka and light cream sauce

Rigatoni with Broccoli Rabe, Sausage and Cannellini Beans

Pasta Primavera

Seasonal Vegetables with Extra Virgin Olive oil and garlic

Gemelli Pasta with Crumbled Hot Italian Sausage and Broccoli Rabe



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All prices are for 1/2 trays
(Serves 12)

Salad Selection

-  **Cedar Hill Potato Salad**
Traditional white potato salad named after its founder, Cedar Hill Church
- Homemade Macaroni Salad**
-  **Tri -Color Cole Slaw**
Fresh cabbage with carrots and a hint of red cabbage in our own dressing
-  **String Beans, Tomato, Fresh Mozzarella Salad**
Serves 12
-  **Red Skin Potato Salad**
-  **Pear & Goat Cheese Salad**
Tossed with sliced pears, goat cheese, walnuts and cranraisins in a balsamic vinaigrette dressing
SM Serves 15 - LG Serves 25
-  **Mandarin Orange & Cashew Salad**
Fresh tender greens topped with mandarin oranges and cashews in a balsamic dressing
SM Serves 15 - LG Serves 25
-  **Tossed Salad**
Mixed greens, grape tomatoes, shredded carrots, sliced cucumbers and Italian dressing.
SM Serves 15 - LG Serves 25
- Caesar Salad**
With our signature dressing
- Caesar Salad with Grilled Chicken**
With our signature dressing
-  **Roasted Beet and Goat Cheese over Mesclun Greens**
Small serves 15 - Large serves 25
-  **Spinach Salad**
Tossed with mushrooms, bacon, hard boiled egg and blue cheese with our vinaigrette dressing
Serves 12

Side Dish Vegetables

-  **Broccoli Rabe**
Lightly sautéed in garlic sauce and olive oil
 -  **Confetti Rice**
Seasonal diced vegetables tossed with rice pilaf
 -  **Grilled Vegetable Platter**
Seasonal veggies grilled with extra virgin olive oil
 -  **Rice Pilaf**
 -  **String Beans Almondine**
(Serves 12)
 -  **Lyonnais Potatoes**
Yukon gold potatoes sautéed with caramelized Vidalia onions
 -  **Honey Glazed Carrots**
Garden fresh carrots sautéed in honey and orange juice
 -  **Wild Rice**
With walnuts, almonds & raisins
 -  **Vegetable Medley**
 -  **Fresh Idaho Mashed Potatoes**
Whipped with whole milk and butter
 -  **Red Roasted Potatoes**
With rosemary and garlic
 -  **String Beans and Roasted Carrots**
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Sandwiches

All sandwich platters include pickles, olives and condiments



Finger Sandwiches

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

Mini Roll Sandwich

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

Gourmet Mini Roll Sandwich

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

Mini Croissants

Tuna, chicken, egg and ham salad

Assorted Wrap Platter

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

Gourmet Wrap Platter

Steak teriyaki, fresh mozzarella and tomato, chicken Caesar and grilled veggies
Serves 12 (32 pcs)

Vegetarian Wrap Platter

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

Sloppy Joes

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

Large Round Sub

Serves 15 - "Specialty" (Depending on Ingredients)

Sub Sandwich Platter

Your choice of cold cuts on crusty French bread (Serves 8) - "Specialty" - (Depending on Ingredients)

French Baguette Sandwiches

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 (Serves 15)

3 foot specialty

4 foot (Serves 20)

4 foot specialty

5 foot (Serves 25)

5 foot specialty

6 foot (Serves 30)

6 foot specialty



Kids Menu

Chicken Fingers

Plain or buffalo style served with honey mustard or bbq sauce. Serves 15

Baked Macaroni and Cheese



Desert

Desserts Specialty Cakes Available
Please call our Pastry Chef for details.

New York Style Cream Cheese Cake

8" plain

with fresh seasonal fruit

Assorted Sheet Cakes

Choice of vanilla, chocolate, red velvet and carrot cake

1/4 Sheet (Serves 24)

1/2 Sheet (Serves 40)

Full Sheet (Serves 80)

Mini Italian Pastries

Nicholas Signature Cookie Tray

5 dozen of our gourmet signature cookies
Serves 20

Brownie Tray

A crowd pleaser! 24 pieces of our Nicholas Market signature brownies - Serves 10-12

Gourmet Cupcakes

Specialty cupcake flavors, see store for details

Butter Cookies

Bread Baskets

Gourmet dinner rolls (2 doz.)
Crusty artisan baguettes available





Hot Buffet

Minimum 20 people

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
-  Vegetable Medley
-  Roasted Potatoes
-  String Bean Almondine
- Eggplant Parmigiana



Picnic Buffet

Minimum 20 people

Basic Barbecue

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

Classic Barbecue

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

Our Fabulous Fried Chicken

Fried chicken by the bucket

16 pieces (legs & thighs)

8 pieces (legs & thighs)

By the pound (breast and wings)

Slider Bar Party

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



NICHOLAS MARKETS

Call or come see us today!
(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
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ANNA ROSE FLORAL DESIGN

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Welcome to the market where people who love food *Et* 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.



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.

