
EASY ORDERING

ORDER ONLINE: WWW.WESTSIDEMARKETWESTCAPEMAY.COM

ORDER ON THE PHONE: 609.884.3061

ORDER IN PERSON: 517 BROADWAY, WEST CAPE MAY NJ

PAYMENT & MINIMUM TIME REQUIRED

PAYMENT: CASH OR CREDIT CARD

A 3% credit card fee will be added to all credit card payments. No fee will be applied if you use a debit card.

MINIMUM TIME REQUIREMENT:

Please place your order a minimum of 72 hours in advance. We will do our absolute best to accommodate your request or last minute orders but all orders are not guaranteed until confirmed.

PICK-UP & DELIVERY REQUIREMENTS

PICK-UP:

Please go into the Market and notify a team member that you have arrived. Please try to park near our rear building if possible or on the street in front of the Market.

DELIVERY: \$50 delivery fee / \$250 minimum order required

Delivery is from the market to your door. Delivery does not include set-up of any kind, unless otherwise arranged in advance.

FOOD TEMPERATURE:

All food will be picked up or delivered cold with reheating instructions as necessary. If you need your food hot upon pick up or being delivered, a flat fee of \$7.00 will be charged per hot item and will be applied to your final invoice.

EQUIPMENT:

We offer disposable hard plastic white with silver rim dinner plates & dessert plates, dinner napkins, and disposable silver utensils for \$3.50 per person. Wire rim food chafers to keep food hot include: one chafer, water pan, 3 sterno and serving utensils \$18.00 each (one chafer will hold 2 half pans).



CATERING

517 Broadway, West Cape May NJ, USA

609.884.3061

www.westsidemarketwestcapemay.com



Assorted HOAGIE BOX

Includes: Choice of 3 flavors, 6 hoagies in total, cut into 1/4's (a total of 24, 3" pieces)

All hoagies on fresh baked Liscio's hoagie rolls with lettuce, tomatoes and onions

Box comes with mayo, oil & vinegar, hot & sweet peppers and pickles on side

ITALIAN HOAGIE

provolone, hot capicola, genoa salami

TURKEY & CHEESE

oven-gold turkey, American

ONE SIZE-\$95

serves 10-12 people
substitute a 16" platter + \$5

HAM & CHEESE

domestic ham, Swiss

ROAST BEEF AND CHEESE

market-made roast beef, Cooper American

Gourmet SANDWICH PLATTER

Includes: Choice of 3 sandwiches, 9 total, cut in half (18 half pieces)

TUSCAN TURKEY

on ancient grain bread with leaf lettuce, roasted red peppers and herb mayo

MOZZARELLA AND TOMATO

on ciabatta bread with basil pesto, roasted red peppers, evoo & balsamic drizzle

ROASTED VEGETABLE & HUMMUS

on sourdough bread with seasonal vegetables and plain hummus

CHICKEN SALAD

on a flaky croissant, our famous market chicken salad with grapes, leaf lettuce and tomato

GRILLED CHICKEN & CHIPOTLE

on ciabatta bread with leaf lettuce, tomato and chipotle mayo

SMOKED HAM AND SWISS

on a flaky croissant with arugula & grainy mustard

MANGIA

on a long roll with fig jam, prosciutto di parma, burrata, basil, shaved parmesan, evoo & balsamic glaze

ONE SIZE-\$120

serves 10-12 people
served on a 16" platter

Gourmet WRAP PLATTER

Includes: Choice of 3 flour tortilla wraps, 9 total, cut in half (18 half pieces)

CHICKEN CAESAR

romaine lettuce, grilled chicken, Caesar dressing and shaved parmesan

ASIAN

chopped greens, grilled chicken, cucumbers, carrots, mandarin oranges, chickpeas and crunchy noodles with sesame ginger dressing

ROASTED TURKEY BLT

oven roasted turkey with applewood smoked bacon, lettuce, diced tomatoes and mayo

CHICKEN SALAD

our famous market chicken salad with grapes, leaf lettuce and diced tomatoes

THE MED

grilled chicken with tzatziki, chopped olives, tomatoes, cucumbers, red onion & feta crumbles

BREAKFAST

BREAKFAST SANDWICH BOX (SERVES 10-12) \$125

12 breakfast sandwiches on fresh farmhouse rolls (4 of each) fried egg & American cheese | (4 of each) fried egg, bacon and American cheese (4 of each) fried egg, pork roll and American cheese

FRITTATA (SERVES 10-12) (GF) \$85

half pan of baked eggs with seasonal vegetable, cheese and potatoes

AVOCADO TOAST (SERVES 8-10) (V) \$65

toasted ancient grain bread with avocado spread, red pepper flakes, pickled red onions, sliced tomatoes and olive oil drizzle artfully arranged on a tray

FRENCH TOAST (SERVES 10-12) \$75

custard challah french toast with praline butter and syrup

SMOKED SALMON PLATTER (SERVES 6-8) \$75

smoked lox accompanied with plain and everything bagels, Philadelphia cream cheese, tomatoes, radishes, cucumbers, red onions and fresh dill

SCRAMBLED EGGS (SERVES 10-12) (GF) \$60

half pan of cream infused whole eggs, scrambled with parsley garnish

APPLEWOOD BACON (SERVES 10-12) (GF) \$65

24 pieces of double-smoked applewood bacon

COUNTRY SAGE SAUSAGE (SERVES 10-12) (GF) \$65

15 / 4oz market-made country maple sage sausage patties

HOME FRIES (SERVES 10-12) (GF) \$55

old school home fries, sliced and grilled crispy with peppers and onions

QUICHE (SERVES 6-8) GF OPTIONS AVAILABLE \$17 each

ham & cheddar | bacon & cheddar | mushroom & Swiss | spinach & goat cheese | broccoli & cheddar

MORNING NOSHES

BAGELS & CROISSANTS (SERVES 8-10) \$60

3 plain bagels | 3 everything bagels | 3 flaky croissants with Philadelphia cream cheese, vegetable cream cheese, assorted jams and butter

FRUIT SALAD (SERVES 8-10) (GF + V) \$55

cut seasonal fruit and berries arranged in a bowl

MUFFINS & PASTRIES (SERVES 10-12) \$70

2 blueberry muffins | 2 orange-cranberry muffins | 2 corn muffins, all cut in half with 2 cheese danishes and 2 blueberry turnovers

INDIVIDUAL PARFAIT (MINIMUM OF 10) \$7 each

Greek yogurt, granola, strawberries, blueberries and local honey

ASSORTED CHOBANI FRUIT FLAVORED YOGURT \$3 each

strawberry, vanilla, blueberry

INDIVIDUAL OVERNIGHT OATS (MINIMUM OF 10) \$7 each

topped with strawberries and blueberries

DESSERTS

serves 10-12 people
served on a
12" platter

COOKIES AND BROWNIES \$50

chocolate chip and cherry white chocolate chips with
double chocolate brownies and blondies

MINI CANNOLIS \$55

24 market-made cannolis with chocolate chips

ASSORTED PETIT FOURS, ECLAIRS AND MINIATURE PASTRIES \$75

36 assorted pieces

ASSORTED ITALIAN COOKIES AND KIFFLES TRAY \$85

two-pound box of assorted Italian cookies and Hungarian pastries

BEVERAGES

HOT COFFEE \$30

Lacas Colombian coffee, coffee cups, stirrers, half & half,
sugar and sweet n low

COLD BREW \$5 each

Illy original and macchiato slim cans

ASSORTED JUICES \$3 each

Tropicana orange blend, cranberry, apple

ASSORTED PELLEGRINO \$3 each

blood orange, limon, pompano, ciao cherry

SOFT DRINKS \$2 each

Coke, Diet Coke, Dr. Pepper, Sprite and ginger ale

JUST TEA ICED TEA AND NATALIE'S LEMONADE \$5 each

hibiscus, half & half, green tea, peach oolong, mango white

TEA SANDWICHES

\$85

choice of 3 sandwiches
8 pieces per sandwich
24 total pieces
arranged on a tray

CRAB SALAD

on white bread with thin sliced
cucumber and fresh
parsley garnish

EGG SALAD

on white bread with
fresh dill sprig

FIG & GOAT CHEESE

on grilled whole wheat bread
with caramelized
onions and honey

FILET OF BEEF

on grilled white bread,
thinly sliced filet with
horseradish and microgreens

SMOKED SALMON

on whole wheat with fresh dill,
cucumbers, capers and a
savory cream cheese

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BOXED LUNCHES

\$18 per person

Includes: choice of salad or
sandwich, chocolate chunk cookie,
dinner roll with salad choice or kettle
chips with sandwich choice. Add a
side of pasta salad or piece of whole
fruit + \$1.50

add chicken +\$6 | add shrimp +\$8
10 person minimum;
5 minimum per selection

MEDITERRANEAN QUINOA SALAD (GF & V)

arugula, garbanzo beans, cucumbers,
tomatoes, kalamata olives
and Italian vinaigrette

APPLE WALNUT SALAD (GF+V)

mixed greens, apples, cranberries,
walnuts and Dijon vinaigrette

BIG ITALIAN SALAD

mixed greens with pepperoncinis, bell
peppers, carrots, tomatoes, cucumbers,
olives & feta with a side of house-made
basil vinaigrette

CAPRESE SANDWICH

crispy baguette, fresh mozzarella, basil,
sliced tomatoes with evoo and balsamic
drizzle

TUSCAN TURKEY SANDWICH

on ancient grain bread with leaf lettuce,
roasted red peppers and
herb mayo

GRILLED VEGGIE & HUMMUS WRAP

grilled vegetables and plain
hummus on spinach wrap

COLD DISPLAYS & TRAYS

CHARCUTERIE

small (6-8) \$60 large (10-12) \$90
parmesan, blue cheese, manchego, smoked gouda, thinly sliced prosciutto di parma, genoa salami, pepperoni and sopresata with fig jam, marinated olives and cashews

GARDEN VEGETABLE CRUDITE (GF+V)

small (6-8) \$40 large (10-12) \$55
a medley of celery and carrot sticks, sliced cucumbers, bell peppers, grape tomatoes, radishes and vegetable dip

MEZZE (GF)

small (6-8) \$60 large (10-12) \$90
creamy hummus and tzatziki, carrots, celery, radishes, tomatoes, cucumbers, kalamata olives, marinated feta, pitas and crackers
gf crackers and pita upon request

GRILLED SEASONAL VEGETABLES

small (6-8) \$55 large (10-12) \$80
an array of grilled asparagus, zucchini, squash, carrots, red onions, bell peppers, tomatoes, mushrooms, crostinis and lemon yogurt dip

ANTIPASTO (GF)

small (6-8) \$60 large (10-12) \$90
burrata, ciligene and tomato salad, roasted red peppers, provolone and prosciutto stuffed peppers, pepperoncinis, marinated olives, calabrese salami, thinly sliced prosciutto di parma, mortadella, parmesan-reggiano, gorgonzola, crostinis and crackers
gf crackers upon request

small tray serves 6-8 people
large tray serves 10-12 people
one size serves 8-10 people

CAPRESE (GF)

small (6-8) \$50 large (10-12) \$70
beautifully arranged tray of sliced tomatoes, thinly sliced mozzarella and fresh basil with sides of evoo and balsamic glaze

SLICED FRUIT (GF)

small (6-8) \$40 large (10-12) \$65
seasonal sliced fruit (e.g. cantaloupe, watermelon, honeydew, pineapple with strawberries and blueberries)
accompanied with vanilla-honey yogurt

BRUSCHETTA (GF)

small (6-8) \$40 large (10-12) \$60
a bowl of tomato bruschetta and whipped ricotta accompanied with grilled crostinis
gf crackers upon request

SHRIMP CEVICHE (GF)

one size (8-10) \$75
tender shrimp with fresh lemon and lime juices, jalapenos, tomatoes, cilantro and avocado served with crispy tortilla chips

CRAB DIP

one size (8-10) \$80
market-made crab dip with cocktail sauce served cold with entertainment crackers and pretzel nubs for dipping

COLD SALADS

serves 10-12

PASTA SALAD \$45

five pounds of market-made pasta salad

TRIO OF SALADS \$45

two pounds of each: coleslaw, macaroni and potato salad

PASTA & VEGETARIAN CREATIONS

FARFALLE PESTO

with cherry tomatoes and parmesan

PENNE ALLA VODKA

al dente pasta with vodka cream sauce

RICOTTA CAVATELLI WITH GARLIC OLIVE OIL

broccoli, bell peppers, tomatoes and parmesan with garlic-infused evoo

CAVATAPPI MAC & CHEESE

creamy cheeses tossed with al dente pasta and baked with a butter crumb topping

PENNE PRIMAVERA

penne pasta tossed with zucchini, squash, carrots, broccoli, tomatoes and bell peppers in a cream sauce

RAVIOLI MARINARA

cheese filled Pastosa brand ravioli with market-made marinara

SIDE DISHES

ROASTED SEASONAL VEGETABLES (GF)

STRING BEANS & CARROTS (GF)

BROCCOLI & CARROTS (GF)

BROCCOLI RABE (GF)

HALF PAN - \$55

all entrees are served in aluminum half pans
serve 10-12 people

EGGPLANT PARMIGIANA

eggplant cutlets, lightly breaded with marinara and mozzarella

VEGETARIAN STUFFED PEPPERS (GF+V)

bell peppers stuffed with rice and seasonal vegetables

PASTA CLASSICS

STUFFED SHELLS

ricotta stuffed pasta shells with marinara and a mozzarella / parmesan cheese blend

BAKED ZITI

al dente pasta with rich tomato sauce, creamy ricotta and fresh mozzarella
add meat sauce + \$5

HALF PAN - \$50

all entrees are served in aluminum half pans
serve 10-12 people

ROASTED RED BLISS POTATOES (GF)

RICE PILAF (GF)

GARLIC MASHED POTATOES (GF)

All prices subject to change

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Allergen Disclaimer: our food products may contain or have come in contact with sesame, wheat, seafood, shellfish, soy, peanuts, tree nuts, eggs or dairy. We fry our foods in a blend of canola, olive and soybean oils. Please inform us if you have an allergy or sensitivity concern.

SEAFOOD ENTREES

JUMBO LUMP CRAB CAKES \$100
our own jumbo lump crab cakes served with a side of remoulade

SHRIMP SCAMPI \$85
shrimp sautéed in a sauce of garlic, butter, olive oil, white wine and lemon juice served over linguini

FLOUNDER FLORENTINE \$100
flounder fillets stuffed with a mixture of spinach, cheese and garlic

LEMON & DILL SALMON \$90
salmon coated with a butter sauce full of garlic and fresh dill, topped with lemon slices

all entrees are served in
aluminum half pans
serve 10-12 people

SESAME CRUSTED TUNA \$125
sesame tuna with soy dipping sauce and seaweed salad

MEDITERRANEAN COD (GF) \$125
cod baked with vibrant ingredients like cherry tomatoes, Greek olives, capers, garlic, and fresh herbs

TOMATO HERB BUTTER SALMON
\$90
roasted salmon fillets topped with a mixture of softened butter, garlic, herbs (parsley, basil, and thyme) and fresh tomatoes



GLUTEN FREE

GLUTEN FREE AVAILABLE ENTREES

the following entrees can be made gluten free for an additional charge of \$10 per half tray

JUMBO LUMP CRAB CAKES

BAKED ZITI

PENNE ALLA VODKA

LEMON HERB CHICKEN THIGHS

TOMATO HERB SALMON

LEMON & DILL SALMON

CHICKEN PICCATA

CHICKEN PARMIGIANA

CHICKEN MARSALA

PORK CHOPS MILANESE

All Gluten Free Dishes use gluten free ingredients and are prepared separately from gluten-containing foods.

However, food is prepared in a kitchen that also prepares wheat, rye & barley. Please use caution if you have a case of serious Celiac Disease

HORS D'OEUVRES & APPETIZERS

18 pieces
per order of each
appetizer/hors d'oeuvres

CHEESESTEAK DUMPLINGS \$80
served with ketchup for dipping

SHORT RIB & CHERRY POT PIES . . . \$75

BEEF & CHICKEN EMPANADAS . . \$130
9 beef and 9 chicken 4oz empanadas with salsa verde for dipping

FRANKS IN A BLANKET \$45
served with dijon mustard for dipping

CRAB CAKES \$160
served with remoulade

SMOKED SALMON & DEVILED EGGS (GF) \$75
market-made deviled eggs with smoked salmon and capers

CRAB STUFFED MUSHROOMS . . . \$75

COCONUT SHRIMP \$85
with thai-chili sauce for dipping

WILD MUSHROOM ARRANCINI . . \$85
with marinara for dipping

TOMATO PIE \$35
market-made tomato pie

BONELESS BUFFALO CHICKEN BITES \$55
tossed in buffalo sauce and served with bleu cheese dressing

CHICKEN TIKKA MASALA SKEWERS (GF) \$75

OLIVE TAPENADE AND GOAT CHEESE CROSTINIS \$60

SMOKED BBQ PULLED PORK IN PHYLLO CUPS \$75
garnished with slaw

FILET CROSTINIS WITH BOURSIN CHEESE & CARAMELIZED ONIONS . . . \$100

MINI QUICHE \$45

GREEN SALADS

WESTSIDE ITALIAN
mixed greens with pepperoncinis, bell peppers, carrots, tomatoes, cucumbers, olives, feta, house-made croutons and a side of basil vinaigrette

GARDEN
mixed greens with bell peppers, carrots, cucumbers, tomatoes, red onion, and house-made croutons with a side of balsamic vinaigrette

\$55
serves 12-15
add chicken \$20 | add shrimp \$30

CAESAR
chopped hearts of romaine, house-made croutons, shaved parmesan and grape tomatoes with a side of creamy caesar dressing

SPINACH (GF)
baby spinach, bleu cheese crumbles, toasted pecans, fresh strawberries and blueberries with a side of raspberry vinaigrette

BEEF ENTREES:

BRAISED SHORT RIBS WITH RED WINE DEMI GLACE \$125

12 bone-in choice short ribs slow cooked for hours with market-made red wine demi glace

CHIMICHURRI FLANK STEAK (GF) \$95

choice angus flank steak with market-made chimichurri

ORIENTAL BEEF & BROCCOLI (GF) \$75

marinated beef, fresh broccoli florets, baby corn and scallions tossed in a teriyaki sauce

FILET TIPS WITH MUSHROOM AND ONION DEMI GLACE \$150

slow braised filet tips with a market-made mushroom and onion demi glace

PORK ENTREES:

HOT & SWEET SAUSAGE WITH PEPPERS & ONIONS (GF) \$75

market-made hot and sweet sausage links with bell peppers and onions, served with one dozen catering torpedo rolls
gluten free rolls available upon request

PORK CHOPS MILANESE \$100

bone-in pork chops served with a simple green salad, shaved parmesan and vinaigrette on the side

all entrees are served
in aluminum half pans
serve 10-12 people

BEEF CLASSICS

HOT ROAST BEEF \$85

market-made prime roast beef, sliced thin and served with au jus, one pound of provolone cheese, horseradish sauce and one dozen catering kaisers on the side
gluten free rolls available upon request

ITALIAN MEATBALLS \$75

market-made meatballs with marinara, side of grated parmesan cheese and one dozen catering torpedo rolls
gluten free rolls available upon request

BEEF CHEESESTEAKS \$110

100% choice ribeye with Cooper sharp cheese, fried onions and ketchup on the side with one dozen catering torpedo rolls
gluten free rolls available upon request

all entrees are served
in aluminum half pans
serve 10-12 people
all pork entrees are available gluten-free

ITALIAN ROASTED PORK \$75

market-roasted and thinly sliced pork loin with broccoli rabe, sharp provolone and roasted red peppers, served with garlic aioli and one dozen catering torpedo rolls
gluten free rolls available upon request

PULLED PORK \$75

slow cooked for 15 hours, your choice of natural or barbecue style, served with one dozen brioche rolls
gluten free rolls available upon request

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CHICKEN ENTREES:

LEMON HERB THIGHS \$60

baked chicken thighs coated with the best lemon-herb Greek marinade

CHICKEN BREASTS & SUNDRIED TOMATO CREAM SAUCE \$80

grilled chicken breasts with a parmesan cheese, sun-dried tomato, onion and spinach cream sauce

CHICKEN CURRY \$80

stewed chicken in a sauce of onions, garlic, and tomatoes, spiced with turmeric, cumin, coriander, and creamy coconut milk

CASTAWAY CHICKEN \$90

panko-crusted chicken breasts with broccoli rabe and roasted reds, garlic aioli and sharp provolone, served with one dozen ciabatta rolls

CHICKEN THIGHS WITH GRAPES, ROSEMARY & GARLIC \$60

chicken thighs, sweet roasted grapes, aromatic rosemary and savory garlic

CHICKEN SORRENTO \$80

chicken cutlets topped with roasted eggplant, prosciutto, mozzarella and tomato sauce

HERB ROASTED TURKEY \$75

herb-roasted turkey breast with white wine gravy and sage stuffing

Bell & Evans brand chicken
all entrees are served
in aluminum half pans
serve 10-12 people

CHICKEN CLASSICS:

CHICKEN PARMIGIANA \$85

classic chicken cutlets with mozzarella and marinara

CHICKEN MARSALA \$85

pan seared chicken breasts with a marsala glaze and mushrooms

CHICKEN PICCATA \$85

chicken breasts floured and seared in olive oil, butter, chicken broth, lemon juice and capers

CHICKEN CHEESESTEAKS \$100

fresh chicken chopped and tossed with Cooper sharp cheese, fried onions and ketchup with one dozen torpedo rolls served on the side

CHICKEN TENDERS \$80

14-16 honey-infused chicken tenders with barbecue sauce, honey mustard and ketchup dipping sauces served on the side

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