

Sandwich Platters

Mini Lobster Roll MP

Hand-Picked Lobster Meat, Lemon Aioli, Tarragon, Celery

Chicken Salad Wrap 62

House-Made Chicken Salad, Dried Cranberries, Toasted Pecans, Mixed Greens, Whole Wheat Tortilla

Avocado Turkey Club 75

Smoked Turkey, Applewood Bacon, Arugula, Tomato, Avocado, Mayo, Sour Dough

Pesto Chicken Panini 80

Roasted Chicken, Roasted Red Pepper, Arugula, Fresh Mozzarella, Pesto Aioli

Mediterranean Pita 54

Hummus, Quinoa, Kale, Feta, Cucumber, Marinated Tomatoes, Grilled Pita

Char-Skewers

Steak 40/Dz

Japanese Bbq, Spring Onions, Sesame

Ginger Chicken 35/Dz

Spicy Peanut Sauce, Pickled Vegetables, Herbs

Adobo Shrimp 45/Dz

Adobo Marinated, Pineapple, Jalapeno-Cilantro Ranch

Vegetables 30/Dz

Summer Vegetables, Yogurt Dressing, Fermented Chili Butter

Shore Classics

Chicken Marsala Half 75/Full 145

Chicken Piccata Half 75/Full 145

Chicken Francaise Half 75/Full 145

Chicken Parmesan Half 75/Full 145

Eggplant Parm Half 65/Full 120

Sausage And Peppers Half 75/Full 145

Penne Vodka Half 50/Full 90

Spaghetti And Meatballs Half 60/Full 90

Italian Meatballs | Marinara

Extras

Summer Roasted vegetables 70

Balsamic Vinaigrette

Broccoli Rabe 60

Garlic and Oil

Fingerling Potatoes 60

Oven Roasted | Fresh Herbs

Potato Pure 60

Chives | Creme Fraiche

Roasted Cauliflower 60

Yogurt Dressing

Mac and Cheese 50

House made 3 cheese sauce,
Cavatappi

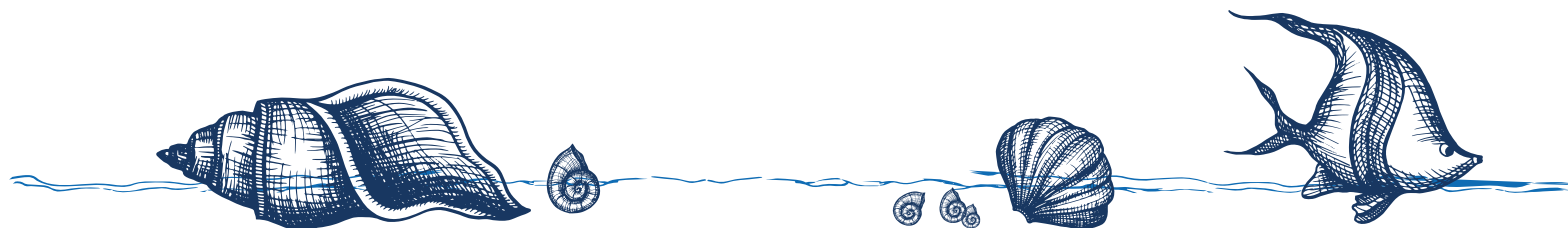


Elevated coastal casual cafe located bayfront
at Queen City Marina specializing in on and offsite catering

Catering Menu

Prices subject to change and are applicable to pick-up or catering delivery only. Delivery fee applies.
In-home servers and chef also available at additional cost – email catering@qcmarina.com for pricing.
Prices do not include tax.

www.QCMarinaMarket.com



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525 Second Street, Beach Haven, NJ

Brunch

Scrambled Eggs Half 55/Full 90
Chives, Creme Fraiche

Home Fries Half Half 40/Full 70
Peppers, Onions

Breakfast Meat Half 35/Full 60
Choice From, Apple Bacon, Pork Roll, Sausage, Turkey Sausage

Bread and Pastry Box 60
12 Assorted Bagels, 12 Assorted Sweets, Spreads

Breakfast Sandwich Platter 82 (serves10)
Egg Meat And Cheese, Bagel Brioche Bun Or Wrap

Continental 16 pp (10 Person Minimum)
Assorted Bagels, Assorted Sweets, Butter, Choice of Two Cream Cheeses, Fruit Salad or Home Fries, Orange Juice & Coffee

Fruit Salad 56 (for 10-15)
Seasonal Fresh Fruit, Yogurt

Frittata Platter 88 (for 10)
Choice of Meat Lover, Vegetarian, Triple Cheese

Omelette Station 20 pp (10 Person Minimum)
+250 chef attending station for 2 hrs

Honey Nut Granola 8 pp
Greek Yogurt, Seasonal Berries

Steel Cut Oatmeal 6 pp
Maple Syrup, Dry Fruit, Cinnamon

Buttermilk Pancakes 10 pp
Maple Syrup, Powdered Sugar

French Toast 10 pp
Brioche Bread, Maple Syrup, Powdered Sugar

Belgian Waffles 10 pp
Maple Syrup, House-Made Seasonal Compote, Whipped Cream

Avocado Toast 10 pp
Multigrain Toast, Mashed Avocados, Pico De Gallo, Queso Fresco, Salsa Macha

Coffee 40
96oz Box, Regular, Decaf.

Orange Juice ½ Gal 25 One Gal 50
Fresh Squeezed

Shareables Platters

Antipasti Platter 130 (Serves 15)
Pepperoni, Salami, Capicola, Prosciutto, Provolone Cheese, Roasted Peppers, Bruschetta, Marinated Mushrooms, Artichokes, Pepper Shooters, Long Hot & Cherry Peppers, And Black Green Olives. Served with Sliced Bread.

Cold Vegetable Tray 60 (Serves 15)
Carrots, Celery, Broccoli, Cucumbers, Red & Green Peppers, And Cherry Tomatoes. Served With Italian Style Dip

Charcuterie Board 140 (Serves 10)
Includes Classic Assortment Of Meats, Cheeses, Dried & Fresh Fruits, Crackers, Toasted Nuts, and Olives.

Hummus & Flatbread 80 (Serves 15)
Choice Of Plain, Pesto, Or Roasted Red Pepper Hummus. Served With Assorted Vegetables and Flatbreads.

Chilled Spinach Dip 60 vegetarian
Spinach, Whipped Feta, Walnuts, Roasted Peppers, Toasted Pita

Fruit Platter 75 (Serves 15)
Assortment of Seasonal Fruit

Roasted Wings 42
2 Dozen Bone-In Roasted Wings Choice From Buffalo, Hot Honey Or Chipotle Bbq

Firecracker Cauliflower 80 (Serves 10)
Veggie Slaw, Gochujang Chili

Seafood Tower MP
Chilled Shrimp, Crab Cocktail Claws, 1 Maine Lobster, Clams, Fluke Ceviche, Cocktail & Lemon

Shrimp Cocktail 99
3lbs of XL Shrimp. Served with Cocktail Sauce & Lemons

Salads

Caesar 60 (Serves 10-15)
Baby Romaine, Sourdough Croutons, Shaved Parmigiano, House Caesar Dressing

Market Salad 60 (Serves 10-15)
Artisan Greens | Seasonal Berries | Toasted Almonds | Yogurt Dressing

Ahi Tuna Salad 180
Artisan Greens, Sliced Citrus Fruit, Radish, Pickle Ginger, Cucumber Miso Vinaigrette

Shrimp Southwest 160
Adobo Shrimp, Arugula, Avocado, Black Beans, Queso Fresco, Pico De Gallo Roasted Corn, Chipotle Ranch Dressing, Tortilla Chips

Tomato & Burrata 120
Heirloom Tomatoes, Local Burrata, Artisan Greens, Fig Balsamic Vinaigrette

Lobster Salad MP
Hand-Picked Lobster Meat, Citrus Vinaigrette, Avocado, Arugula

Watermelon And Feta 70
Arugula, Watermelon, Feta, Fig Balsamic

Small Bites

Crab Rangoon 40/Dz
Lump Crab Meat, Scallion Cream Cheese, Gonchunjang Glaze

Caprese Skewers 30/Dz
Fresh Mozzarella, Heirloom Tomato, Basil

Scallops And Bacon MP
Barnegat Light Scallops, Apple Wood Bacon, Maple Mustard

Bruschetta & Toast 60 (Serves 10-15)
Classic Bruschetta, Rustic Bread Crostini, Balsamic

Asiago Cheese Arancini 45/Dz
Asiago Cheese Risotto, Fresh Herbs, Marinara

Street Corn Cups 30/Dz
Charred Corn, Chipotle Crema, Queso Fresco, Tajin

Pigs In A Blanket 30/Dz
Puff Pastry, Cocktail Beef Frank, Grain Mustard

Tuna Tostadas MP
Sushi Tuna, Salsa-Macha, Jicama Salad, Chipotle Mayo, Corn Tostadas

Coconut Shrimp 45/Dz
Hand Breaded Citrus Chili Sauce

Entrees

Roasted Chicken Half 80/Full 150
Bone-In Chicken, House Seasoning, Sweet and Hot Peppers, Cipollini Onions

Maple Chicken Half 66/Full 120
Maple Glazed, Baby Beets, Fines Herbes, Brown Butter

Blackened Salmon Half 80/Full 140
Pan Roasted, Tropical Salsa

Shrimp Scampi Half 78/Full 160
Garlic, Capers, Lemon Herb Butter, Angel Hair Pasta

Jumbo Lump Crab Cakes MP
Apple Fennel Slaw, Herb Remoulade

Tuna MP
Sesame Crusted, Seaweed Salad, Japanese BBQ

Steamed Lobster MP
Whole Main Lobster, Citrus Butter, Slaw

Short Ribs Half 90/Full 170
Cabernet Braised, Demi, Crispy Shallots

Carne Asada Half 72/Full 140
Marinated Steak, Chimichurri, Pico De Gallo

Baby Back Ribs Half 78/Full 150
Chipotle Bbq, House Pickles

Short Rib Pappardelle Half 80/Full 150
Slow Braised Short Rib | Natural Juice | Fresh Herbs

Broccoli Rabe Cavatelli Half 60/Full 120
Cheese Cavatelli | Garlic | Calabrian Chilies

Tortellini Primavera Half 60/Full 120
Market Vegetables | Plum Tomato

Pasta Carbonara Half 50/Full 95
Guanciale | Green Peas | Pecorino

Lemon Tagliatelle Half 50/Full 95
Egg Tagliatelle, Spinach, Parmigiano Reggiano, Preserved Lemon

Seafood Pasta Half 95/Full 175
Bucatini Pasta, Medley Seafood, Plum Tomato or Garlic & Oil

