OPEN DAILY TUES-FRI: 11-7PM SAT-MON: 11-5PM

CATERING

BY WHITE HORSE

LOCATED AT
410 WHITE HORSE PIKE
ABSECON, NJ

APPETIZERS & SALADS

Crisp Vegetables Served With Beet Hummus, Basil White Bean Spread, And Pita $\mathbf{V}\mathbf{g}$

Grilled Vegetables Served With Roasted Red Pepper Aioli, Artichoke Pesto, & Hummus V, Gf

Field Greens, Dried Cranberries, Toasted Almonds, Goat Cheese, Homemade Balsamic Vinaigrette **V, Gf**

MEDITERRANEAN PLATE

\$55 (SERVES 12) / \$100 (SERVES 24)

Stuffed Grape Leaves, Greek Olives, Hummus, Fresh & Pickled Vegetables, Marinated Artichoke Hearts, Roasted Red Peppers, Feta Cheese, And Pita V

Romaine Lettuce, Carrots, Cucumbers, Bell Peppers, Red Onion, Kalamata Olives, Feta Cheese, Artichoke Hearts, Red Wine Vinaigrette **V, Gf**

BOXED LUNCHES

Each boxed lunch is individually packaged and includes a cookie and a small side (pasta salad, potato salad, or fruit salad)

CHOOSE YOUR SANDWICH OR SALAD W/ PROTEIN

\$18/EACH

CHEESE & CHARCUTERIE

Our cheese boards are perfectly composed for any gathering! All cheese & charcuterie plates come with accoutrements (nuts, seasonal fresh fruit, dried fruit, olives, honey, and/or spreads) and homemade crostini.

THE ARTISAN CHEESE PLATE.....

\$55 (SERVES 12) / \$100 (SERVES 24)
French Brie, Gouda, Aged Cheddar, Sharp Provolone, Fig
Preserves, & Butter Toffee Cashews V

THE EURO TRIP.....

\$65 (SERVES 12) / \$125 (SERVES 24)
Cambozola, Manchego, Delice De Bourgogne, Aged Asiago,
Prima Donna, & White Truffle Honey V

THE BEER LOVER

\$75 (SERVES 12) / \$150 (SERVES 24)

Sharp Cheddar, Taleggio, Stilton Blue, Sweet Soppressata, Pickles Roasted Garlic & Herb Spread, Mustard, Hard Pretzels

CHARCUTERIE PLATE.....

\$65 (SERVES 12) / \$120 (SERVES 24)

Prosciutto Di Parma, Sweet Soppressata, Pepperoni, Pickles, Sharp Provolone, Marinated Mozzarella, & Olive Tapenade **Gf**

THE WHITE WINE

\$85 (SERVES 12) / \$160 (SERVES 24)

Humboldt Fog, Delice De Bourgogne, Gouda Ewephoria, Buttermilk Blue, Prosciutto Di Parma, & White Truffle Honey **Gf**

THE RED WINE.....

\$85 (SERVES 12) / \$160 (SERVES 24)

Taleggio, Drunken Goat, Prima Donna, Cambozola, Sweet Soppressata, Whole Grain Mustard, Fig Preserves, & Dark Chocolate **Gf**

ANTIPASTI PLATTER

\$65 (SERVES 12) / \$120 (SERVES 24)

Marinated Artichoke Hearts, Roasted Red Peppers, Olives, Sweet Soppressata, Prosciutto Di Parma, Stuffed Pepper Shooters, Sharp Provolone, & Marinated Mozzarella **Gf**

- DESSERTS -

BOURBON BREAD PUDDING \$45 (serves 12 generously) vanilla bourbon w/ cinnamon & brown

sugar, served w/ whipped cream V

VANILLA CHEESECAKE

\$45 9" Whole

with a graham cracker crust V

CHOCOLATE CAKE \$60 (SERVES 12 GENEROUSLY)

with peanut butter frosting **V**

HOUSEBAKED COOKIE TRAY \$22 (2 DOZEN)

assorted cookies with gourmet chocolate covered pretzels **V**

SANDWICH TRAY

\$90 (serves 12) / \$160 (serves 24)
An assortment of freshly prepared gourmet sandwiches and wraps. Option to choose your sandwiches or an assortment will be provided.

THE BOXER.....

prosciutto Di Parma, Sweet Soppressata, Sharp Provolone, Stone Ground Mustard, Hot Peppers, And Arugula On A French Roll

THE PARISIAN.....

brie, Caramelized Onions, Fig Jam, And Arugula On A Multigrain Roll ${f V}$

THE SURFER.....

Mango Curry Chicken Salad With Raisins And Scallions, With Field Greens In A Whole Wheat Wrap

SESAME HUMMUS.....

Homemade Hummus, Carrots, Cucumbers, Bell Peppers, Scallions, Greens, And Homemade Sesame Vinaigrette In A Spinach Wrap **Vq**

THE CASANOVA.....

Prosciutto Di Parma, Fresh Mozzarella, Homemade Pesto, Roasted Red Peppers, And Arugula On A French Roll

THE FISHERMAN.....

Mediterranean Tuna Salad With White Beans, Artichoke Hearts, Red Onion, And Goathorn Peppers, With Field Greens On A Wrap

CAPRESE

Mozzarella, Tomato, Balsamic Reduction, Fresh Basil, Red Onion, Arugula, Extra Virgin Olive Oil V

TURKEY AVOCADO.....

Sliced Turkey, Havarti Cheese, Avocado, Carrots, Red Onion, Mustard Aioli, And Romaine Lettuce On A Multigrain Roll

BAKED MAC & CHEESE TRAY

With Creamy & Sharp Cheeses Topped With Homemade Toasted Breadcrumbs Reheating Instructions Included)

\$50 (SERVES 8-10)

HAVING an EVENT?

Elegant appetizers, buffet-style entrees, hearty & seasonal sides, breakfast items, and sweets are also available. Please ask for our full events catering menu for more offerings. We operate with a small staff, so we are not always able to accommodate every order or event.

ALLERGIES

Our food may contain or come into contact with dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. While we take steps to minimize risk, please be advised cross contamination may occur.

DIETARY NEEDS

We are happy to work with you regarding dietary needs and restrictions. Please call us to discuss accommodations.



SERVEWARE

All catering orders are served on disposable trays, however you can bring in your own personal trays or boards if you would like us to use those. Please let us know when placing the order. Disposable goods are available at an extra cost.

VISIT

WHITE HORSE

WINE & SPIRITS

410 WHITE HORSE PIKE ABSECON, NJ

BY WHITE HORSE

ORDERING

All orders must be placed at least 48 hours prior to your pick-up time. Orders can be placed in store or online. Please call 609-677-9880 and press 2 for any questions. All orders must be paid for in advance.

CANCELLATIONS

We accept cancellations up to 48 hours in advance for no additional charge. Cancellations made less than 48 hours prior to your event may still require full or partial invoice payment. No refunds will be given for cancellations with less than 24 hours notice.

PICK UP

All items can be picked up at The Market during counter hours. Heating instructions are included, as items need to be heated before serving.

DELIVERY

We offer local delivery (up to 10 miles) for orders with a food minimum of \$200. The charge for delivery is \$20.



CATERING

ORDER ONLINE AT
WHITEHORSEWINE.COM
OR CALL
(609) 677.9880