



Specializing in Gourmet to Go

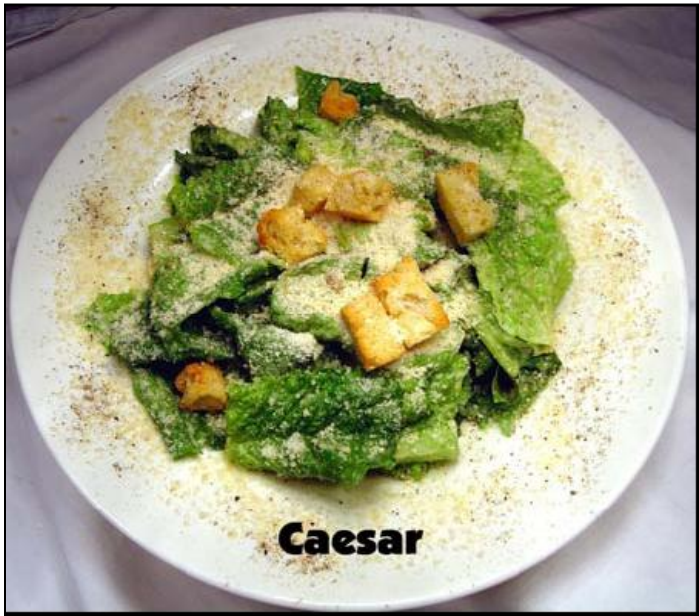
13291 Ocean Highway Suite A
Litchfield/Pawleys Island S.C. 29585

Phone 843.235.9193 Fax 843.235.3289

Visit us at www.perronesmarket.com

- FRESH MADE to ORDER SALADS -

(Grilled Chicken Breast Add \$2.50)



-Caesar Salad-

Crisp Hearts of Romaine, Our Own Famous Caesar Dressing, Grated Parmesan Cheese, Asiago Cheese Croutons and a Twist of Pepper

\$7.95 - 1/2 \$5.50



-BLTC Salad-

Apple Wood Smoked Bacon, Crisp Hearts of Romaine, Roma Tomatoes, Cheddar Cheese, Creamy Tomato Dressing and Asiago Cheese Croutons

\$8.95 - 1/2 \$6.50



-Baby Greens & Gorgonzola-

Roma Tomatoes, Shredded Carrots, Cucumbers, Diced Red Peppers, Bella di Cerignola Olives, Gorgonzola Cheese, Toasted Walnuts, Raspberry Vinaigrette, Asiago Cheese Croutons

\$8.95



-Greek Salad-

*Crisp Hearts of Romaine,
Red Onions, Diced Roma Tomatoes,
Cucumbers, Bella di Cerignola Olives,
Pepperoncinis, Kalamata Olives,
Imported Bulgarian Sheep Feta, Virgin
Olive Oil, Lemon & Feta Vinaigrette,
Asiago Cheese Croutons*

\$9.95

- Side Salad -

*Roma Tomatoes, Shredded Carrots,
Cucumbers, Red Peppers, Bella di
Cerignola Olive, Kalamata Olives,
Toasted Walnut, Asiago Cheese
Croutons, Raspberry Vinaigrette*

\$4.95



- SOUPS -

She Crab (8 oz)

Sweet Crabmeat, Crab Roe and Sherry 5.25

Lobster Tomato Bisque (8 oz)

Rich and Decadent with a Tomato Twist! 5.25



- IN THE CASE -



**You can custom create your meal to dine in or take out!
All to go items come with easy reheat instructions and sauces.**

To insure freshness, everything is made on premise daily in small batches, nothing out of a box and into our case. Bread baked all day, fresh chickens, black angus ground beef, fresh pork, fresh Atlantic salmon, virgin olive oil, real butter, whole milk cheeses, our own spice blends, sauces, dressings, we even make our own marinara sauce!

NO PRESERVATIVES!

NO TRANSFATS!

Crab Cakes - Sweet Back fin and a Touch of Claw Meat, Shallot, Whole Grain Mustard Cream Sauce 7.25 ea.

Maple & Ginger Glazed Salmon - Oven Roasted on a Cedar Plank 9.99 ea.

Sesame Seared Ahi Tuna - Sushi-Grade Yellowfin Seared Rare, Sesame Dipping Sauce, Wasabi Aioli 10.95 ea.

Pan Fried Flounder - Parmesan and Panko Encrusted, Sriracha Chili Tartar Sauce 15.99 lb.

Thai Shrimp Salad - Sweet & Hot Chilies, Fresh Lime Juice, Cilantro 14.99 lb

Mediterranean Tuna Salad - Fresh Yellow Fin Tuna Poached in Virgin Olive Oil, Tossed with Kalamata Olives, Artichoke Hearts, Piquello Peppers, Capers, Celery 7 our Tuna Aioli 12.99 lb

Curried Chicken Salad - Poached Breast Chicken Breast, We Toast and Grind our Own East Indian Curry Spice Blend 10.99 lb.

Stuffed Shells - Jumbo Pasta Shells Stuffed with Ricotta and Baked in our Marinara 7.99 lb.

Veal Parmigiana - Tender Veal Topped with Whole Milk Mozzarella 14.95 ea.

Smoked Chicken Salad - Whole Chickens Rubbed with our own Spice Blend and Pressure Smoked with Apple and Mesquite Wood 10.99 lb.

Chicken Parmigiana - Fresh Breast of Chicken, Whole Milk Mozzarella Cheese Parmesan cheese, Baked in our Marinara 10.99 lb.

Pork BBQ - Tender Hickory Smoked Boston Butt, Chipotle BBQ Sauce 9.99 lb.

Chicken Quesadilla - Smoked Chicken, Scallions, Chipotle, Tomatoes, Cheddar and Monterey Jack Cheese, Lime Cilantro Sour Cream 8.95 ea.

Roasted 1/2 Duckling - Shallot, Port and Dried Cherry Sauce 13.99 ea

Black Angus Meatballs - Floaters not Sinkers! 8.99 lb.

Spinach Lasagna - 6.99 lb.

Apple Wood & Mesquite Smoked 1/2 Chickens - Pressure Smoked, Chipotle BBQ Sauce 4.99 ea.

Italian "Mac & Cheese" - Rich Mascarpone, Asiago, Sharp Provolone, Parmigiano Reggiano & Extra Sharp Cheddar Cheese 3.50 ea

Corn Soufflé - Sweet Corn, Heavy Cream, Eggs and Sugar 3.25 ea.

Haricot Vert - Tender Young Green Beans, Caramelized Shallots & Mushrooms 10.99 lb

Rice Pilaf - Dried Cranberries, Apricots, Cherries & Toasted Pecans 7.99 lb.

Edamame & Corn Salad - Soy Beans, Sweet Corn, Red Peppers, Scallions, Fresh Lime Juice, Toasted Sesame Oil and Cilantro 7.99 lb.

Orzo, Feta, & Toasted Pine Nut Salad - 7.99 lb.

Smoked Double Stuffed Potatoes – *Hickory Pressure Smoked, Apple Wood Smoked Bacon, Sour Cream, Butter, Chives & Sharp Cheddar Cheese* 4.50 ea.

Greek Tortellini Salad - *Cheese Filled Tortellini, Red Peppers, Tomatoes, Black and Kalamata Olives, Pepperoncinis, Artichoke Hearts, Virgin Olive Oil, Lemon & Feta Vinaigrette* 7.99 lb.

Caribbean Cole Slaw - *Fresh Lime Juice, Cilantro, & Serrano Peppers* 5.99 lb.

-IN HOUSE AND TO GO SPECIALS-



Fish Tacos - *Two Soft Flour Tortillas, Blackened Fresh Mahi-Mahi, Sharp Cheddar, Shredded Romaine Lettuce, Pico de Gallo, Cotija Cheese, Fresh Lime and Scallions Served with Black Bean Salsa, Lime Cilantro Sour Cream and Costa Rican Hot Sauce* 10.95

Mussels Fra Diavolo
Garlic, White Wine, Marinara, & Crushed Red Pepper 10.95



-SANDWICHES-

*Smoked Chicken Salad - Curried Chicken Salad
Grilled Chicken Caesar - Flounder- Thai Shrimp Salad
Pork BBQ - Crab Cake - Meatball & Chicken Parmigiana*

Perrone's Tuscan "Sangwich" 8.95

Genoa Salami, Mortadella, Gabagool, Provolone, Sopressata, Prosciutto, Roasted Red Peppers, Virgin Olive Oil, Fresh Basil, Tomatoes, Balsamic Glaze & Our Sweet Pepper Spread on a Fresh Baked Ciabatta Roll

- PANINI SANDWICHES - 8.95



The "Cubano" *Mustard Roasted Porkloin, Black Forest Ham, Swiss Cheese, Kosher Dill Pickle Slices & Mustard*

The "Tur-Bacon" *Sliced Breast of Turkey, Apple Wood Smoked Bacon, Baby Arugula, Sharp Cheddar Cheese, Arugula Mayo & Whole Grain Mustard Dressing*

The "Whatsa Matador" *Spanish Chorizo Sausage, Prosciutto, Manchego Cheese, Arugula, Smoked Spanish Paprika Dressing, Piquello Peppers & Membrillo Jam*

The "Dubliner" *Slow Cooked Corned Beef, Sliced Thin, with Dubliner Cheese and a Guinness Mustard Sauce*

- DESSERTS -

We Proudly Feature BINDI Desserts from Milan, Italy



- Tiramisu -

Two layers of espresso drenched sponge cake divided by mascarpone cream, dusted with cocoa powder 4.75 ea.

Whole Cake (12) - 48.00

- Chocolate Fondant -
Chocolate layer cake filled with a rich chocolate cream, covered with chocolate ganache and rimmed with chocolate flakes 4.75 ea.

Whole Cake (16) - 56.00



- Chocolate Ganache Cheese Cake -
New York style cheesecake topped with a thick rich layer of chocolate ganache 4.75 ea.

Whole Cake (16) - 56.00

- Coconut Key Lime Cake -
A moist coconut cake, filled and iced with a refreshing key lime cream, decorated with delicate flakes of coconut. 4.75 ea.

Whole Cake (16) - 56.00





- Cannoli -

*Hand Rolled Cannoli Shell,
Filled to Order with Sweetened Whipped
Ricotta and Chocolate Chips*

Large (3 oz. filling) - 33.00 dz.

Mini (1 oz. filling) - 15.00 dz.

-That Cookie-

*Reeses Pieces, Nestle's Chocolate Chips,
Local S.C. Young's Pecans 1.75*

- Espresso -

"Short Single Espresso" (1 oz.) "Eye Opener" \$1.50

"Double Espresso" (2 oz.) "Both Eye Opener" \$2.50

"Long Espresso" (1 oz. + 3 oz. Hot Water) "Sissy American Style" \$2.00



- Coffee & Loose Organic Teas -

*We Serve & Retail only the Finest Organic Fair Trade Coffee from the
[CAROLINA COFFEE COMPANY](#) of Wrightsville Beach, N.C.*