

## SALADS

*sold by the pound, 2 lb. min.  
we recommend 1/4 lb. per person*

### WOOD ROASTED CAULIFLOWER

caramelized onions, currants, toasted pine nuts \$14 lb

### ORGANIC WHITE QUINOA

roasted seasonal vegetables, lemon, olive oil \$14 lb

### FRENCH GREEN LENTILS

piquillo peppers, pomegranate seeds, marcona almonds \$14 lb

### GRILLED MUSHROOMS

balsamic vinegar, olive oil, thyme \$20 lb

### RAW SALAD

bok choy, cabbage, cucumber, nicoise olives, feta \$14 lb

**STEAMED BROCCOLI** toasted garlic chips, lemon \$14 lb

### MEDITERRANEAN SALAD

tomatoes, cucumber, peppers, feta \$14 lb

**FARRO** carrot, peppers, almond, cilantro, ginger \$14 lb

**ORZO SALAD** roasted peppers, feta, nicoise olives \$14 lb

**HUMMUS** chickpea, tahini, garlic, olive oil, lemon \$14 lb

**GUACAMOLE** fresh avocado, jalepeño, cilantro \$20 lb

**TUNA SALAD** wild pole-caught tuna, mayo, lemon \$24 lb

**COLE SLAW** with citrus vinaigrette \$14 lb

### LEAFY GREEN SALAD

with house made croutons, balsamic vinaigrette  
per person - \$8

## WE CATER ALL HOLIDAYS

THANKSGIVING

CHRISTMAS

JEWISH HOLIDAYS

& MORE

*Complete holiday menus viewable online*

OPEN EVERY DAY  
TAKE-OUT KITCHEN & SPECIALTY MARKET

# HARBOR MARKET — AND — KITCHEN

SAG HARBOR  
NEW YORK

(631) 725-4433

# Catering Menu

FALL 2018 / WINTER 2019

## PLATTERS & BOARDS

### SANDWICH PLATTER

choice: turkey, salumi, tuna, avocado, caprese  
our full sized sandwiches, cut in half and served in a wooden tray

small - 16 half sandwiches serves 6-8, \$125

large - 24 half sandwiches serves 10-12, \$175

### CHEESE PLATTER

cheese, nuts, dried fruit, cornichon  
served with sliced baguette and crackers

serves 8-10, \$155

### CRUDITÉ PLATTER

fresh vegetables & housemade hummus

serves 10-12, \$95

### CHARCUTERIE BOARD

cured meats, cheese, olives, cornichon

serves 10-12, \$155

### MARKET BOARD

assortment of crudite, hummus, cheese, cured meats,  
olives, cornichon, dried fruit & crackers

serves 10-12, \$200

### LOBSTER ROLL PLATTER

vegan herbed mayonnaise, celery, lemon, split top bun

serves 10-12, \$265

### SMOKED SALMON BOARD

garnished with fresh dill

serves 8-10, \$200

## ENTREES

### HARBOR MARKET MAC N' CHEESE

full tray serves 8-10, \$65

### PAELLA A LA RAFAELA

organic chicken, mussels, clams, shrimp, saffron,  
piquillo peppers, calasparra rice

\$30 per person, 4 person min.

### WHOLE ROASTED CHICKEN

roasted all-natural chicken with rosemary and lemon  
per chicken, serves 2-3 - \$35

**SLICED FLANK STEAK** ginger soy marinade

serves 3-4, \$110

**BRAISED BRISKET OF BEEF** root vegetables, red wine

whole serves 6-8, \$165

**VEGETABLE LASAGNA** full tray serves 6-8, \$125

### WHOLE ROASTED SALMON

stuffed with spinach and herbs serves 8, \$225

### GRILLED LAMB CHOPS

each rack serves 2, market price, min. 2

**SALMON CAKES** cole slaw, tartar sauce

per portion \$10.95, min. 6

**CRAB CAKES** cole slaw, tartar sauce

per portion \$14.95, min. 6

**WHOLE TORTILLA ESPAÑOLA** serves 8, \$65

### MARKET "COBB" SALAD

avocado, roasted beets, tomato, cucumber, crumbled  
goat cheese, hard-boiled eggs, buttermilk herb dressing

vegetarian serves 4-6, \$95

classic - with bacon and roasted chicken serves 4-6, \$115

### HOUSEMADE QUICHE

lorraine - ham and gruyère cheese

vegetarian - goat cheese and leeks

serves 8, \$35

### MINI FRITTATA

asparagus & parmesan or cheddar & bacon

\$3.50 each, min. 12

### PASTA POMODORO

penne pasta, San Marzano tomatoes, fresh basil, parmigiano

serves 8-10, \$65

*All of our meat, seafood, dairy, and eggs are sustainably sourced, organic and local when possible.*

# HORS D'OEUVRES

minimum 2 dozen of each, presented ready to serve on our re-useable eco-friendly packaging

## PIGS IN A BLANKET

per dozen - \$36

## SHRIMP COCKTAIL

served with cocktail sauce

per pound - \$35, min. 2 lb.

## FALAFEL

per piece - \$2.50

## PIZZETTES

San Marzano tomatoes, basil, fresh mozzarella

\$6 each, min. 6

## GOAT CHEESE & MUSHROOM CROSTINI

per dozen - \$36

## BRIE & FIG JAM CROSTINI

per dozen - \$36

## MINI CRAB CAKES

per dozen - \$72

## MINI SALMON CAKES

per dozen - \$72

## GRILLED ORGANIC CHICKEN SKEWERS

per dozen - \$48

## GRILLED LAMB SKEWERS

per dozen - \$48

## GRILLED WILD SHRIMP SKEWERS

per dozen - \$48

## CAPRESE SKEWERS

per dozen - \$42

## FRESH FRUIT SKEWERS

per dozen - \$42

# BEVERAGES

## COLD BREW ICED COFFEE

freshly roasted, organic & fair trade, cold brewed in house

16 oz. bottle - \$5, quart - \$10

## HOUSE MADE ICED TEA

jasmine green, assam black

16 oz. bottle - \$4, quart - \$8

## HOUSE MADE AQUA FRESCA

fruit infused water, pineapple, mango, strawberry, raspberry

16 oz. - \$4, quart - \$12

## FRESH ORANGE JUICE

8 oz. - \$4, 16 oz. - \$6, quart - \$12

## HOT COFFEE OR TEA

includes milk of choice

serves 10 - \$25

## FRESH PRESSED JUICES

green juice, red juice, citrus cooler, green cooler,

coconut nut milk, chocolate nut milk, hibiscus cooler

8 oz. bottle - \$10, quart - \$40

# TERMS

We request a minimum of 72 hours notice for all catering orders. For less than 72 hours notice, please call to inquire. We will do our best to accomodate you.

Call, come in, or email catering@harbormarket.com to discuss your event and to place your order.

All of our catering is prepared to-go and must be picked up. We do not deliver.

We cannot accept cancellations with less than one weeks notice.

# PASTRIES & DESSERTS

please inquire about our gluten free options, advance notice required

## HOUSE BAKED PIES

apple crumb, chocolate pecan, key lime, mixed berry, chocolate pudding, peach crumb, coconut custard, pumpkin, banana cream, lemon meringue, cherry

serves 8, \$25-30

## SEASONAL FRUIT COBBLER

individual (min. 6) - \$5 each

large serves 4, \$20

full tray serves 8-10, \$65

quart of whipped cream \$15

## BREAKFAST PASTRY PLATTER

mini muffins, croissant, and pain au chocolat

small serves 10-12, \$85

large serves 15-20, \$125

## BUNDT CAKE

chocolate, vanilla sponge, carrot, lemon

whole serves 8, \$35

## COCONUT ALMOND CAKE (gluten free)

with seasonal fruit

whole serves 8, \$36

## COOKIE & BROWNIE PLATTER

mini cookies & brownies

petite serves 8-10, \$55

small serves 15-20, \$85

large serves 25-30, \$125

## COOKIES

chocolate chip, peanut butter (gf), shortbread, kitchen sink, oatmeal raisin, flourless chocolate walnut (gf)

\$2.95 each, mini - \$1.50, min. 2 dozen

gluten free \$3.25 each, mini - \$2.50, min. 2 dozen

## BARs

chocolate brownie, tahini chocolate brownie (gf),

coconut dream (gf), chocolate pecan

\$4 each, mini - \$2, min. 2 dozen

gluten free \$4.50 each, mini - \$2.50, min. 2 dozen

## DECORATED SHORTBREAD COOKIES

\$4.50 each, box of assorted holiday cookies - \$36

## YOGURT & GRANOLA PARFAIT

greek yogurt, fresh berries, honey,

housemade granola (gf)

\$8 each, mini - \$4.50, min. 6

## CHIA SEED PUDDING (vegan) (gluten free)

chia seeds, coconut milk, agave, fresh raspberries

per portion - \$8, mini - \$4.50, min. 6

## RICE PUDDING

arborio rice, organic milk, cream, sugar, vanilla bean

per portion - \$6.50, mini - \$4.50, min. 6

## CHOCOLATE PUDDING

organic milk, dark chocolate, whipped cream

per portion - \$6.50, mini - \$4.50, min. 6

## KEY LIME PARFAIT

key lime filling, graham crumble, whipped cream

mini - \$4.50, min. 6

## BERRY BOWL (subject to availability)

assorted selection of fresh berries

serves 10-12, \$80

## FRUIT BOWL serves 10-12, \$65

## HOMEMADE SHEET CAKE

chocolate cake with vanilla icing, yellow butter cake with chocolate icing, carrot cake with cream cheese icing  
\*gluten free cakes available

small 9x13" serves 15-20, \$75

large 11x15" serves 25-30, \$120

10" round 2 layer serves 20, \$65

8" round 2 layer serves 12, \$55

6" round 2 layer serves 8, \$45

cupcake \$3.50, mini - \$2.50

## LOAF CAKES (option: gluten free upon request)

pistachio olive oil, pumpkin crunch, banana walnut, orange cranberry, chocolate devil's food, zucchini

mini - \$3 each

small serves 2, \$6-8 each

large serves 6, \$13-17 each

## Wedding Cakes

### & SPECIAL OCCASSION CAKES

Let us create something unique for your special day. Bring us your inspiration and we will work with you to achieve your dream cake. Come speak to us about your special occasion, or email us at baker@harbormarket.com

# PACKAGING

The platters and bowls that we feature for catering are all eco-friendly, sustainably sourced and can be re-used.

## BAMBOOWARE

Round Bowl	large \$22
Square Bowl	small \$18, large \$32
Catering Platter	\$22
Bamboo Plates	small \$1, large \$2

## WOODEN TRAYS

Square 13 1/2 x 13 1/2	\$12
Small Rectangle 7x17	\$10
Large Rectangle 17x13	\$14
WOODEN PLANK	\$30

# GET IN TOUCH

## 631 725 4433

184 Division Street (corner of Henry Street)  
Sag Harbor, NY 11963

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