

## 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

### HEIRLOOM TOMATO

extra virgin olive oil, fresh basil (seasonal) \$20 lb

### SHISHITO PEPPERS

pan roasted with extra virgin olive oil, sea salt (seasonal) \$20 lb

### GRILLED LOCAL PEACHES

almonds, pomegranate molasses, baby arugula (seasonal) \$20 lb

### GRILLED CORN SALAD

cherry tomatoes, basil (seasonal) \$14 lb

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

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

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

### CHICKEN SALAD

roasted organic chicken, walnuts, grapes, mayonaise \$14 lb

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

### LEAFY GREEN SALAD

with house made croutons, balsamic vinaigrette

*per person - \$8*

OPEN EVERY DAY  
TAKE-OUT KITCHEN & SPECIALTY MARKET

# HARBOR MARKET — AND — KITCHEN

SAG HARBOR  
NEW YORK

(631) 725-4433

# Catering Menu

SPRING/SUMMER 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, min. 6*

**CRAB CAKES** cole slaw, tartar sauce

*per portion \$15, 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, \$85*

**classic - with bacon and roasted chicken** *serves 4-6, \$95*

### HOUSEMADE QUICHE

lorraine - ham and gruyère cheese

vegetarian - goat cheese and leeks

*serves 8, \$35*

### MINI FRITATA

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

## 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

# 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 COBLER

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

## CHEESE & ALMOND DANISH

serves 8, \$32

## BUNDT CAKE

chocolate, vanilla sponge, carrot, lemon

whole serves 8, \$35

## COCONUT ALMOND CAKE (gluten free)

with seasonal fruit

whole serves 8, \$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

## 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), short bread, kitchen sink, oatmeal raisin, flourless chocolate walnut (gf)

\$2.50 each, mini - \$1.50, min. 2 dozen

gluten free \$3 each, mini - \$2, min. 2 dozen

## BARs

chocolate brownie, tahini chocolate brownie (gf),

coconut dream (gf), raspberry oat (gf),

lemon bar, chocolate pecan

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

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

## DECORATED SHORTBREAD COOKIES

\$3.50 each, box of assorted holiday cookies - \$36

## RUGELACH COOKIES

raspberry, chocolate, or apricot

per dozen - \$24, min. 2 dozen

# 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, strawberry, mango, 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

## 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 - \$5.50, mini - \$4.50, min. 6

## CHOCOLATE PUDDING

organic milk, dark chocolate, whipped cream

per portion - \$5.50, 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

## HOUSEMADE CHALLAH

\$12

# 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

## HOMEMADE SHEET CAKE

chocolate cake with vanilla icing, yellow butter cake with chocolate icing, carrot cake with cream cheese icing, red velvet cake with cream cheese icing

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

# TERMS

**Timing** - We request a **minimum** of 72 hours notice for all catering orders. For less than 72 hours notice, please call and we will do our best to accommodate you. Keep in mind we have a limited capacity for catering each day, especially during summer and holidays. Please reserve your dates with us as soon as possible so we can be sure to accommodate your event.

**Presentation** - All of our catering is prepared to-go and presented ready to serve, either cold or at room temperature. If you wish to reheat your food, we can provide heating instructions.

**Delivery** - We are able to deliver locally; additional fees apply. We have a limited capacity for delivery per day, please keep this in mind when booking your event.

**Cancellation** - We cannot accept cancellations with less than one weeks notice. A reduction in the number of guests may be accommodated at the discretion of management.

**Order** - Call, come in, or email us at catering@harbormarket.com to discuss your event and place your order.

# GET IN TOUCH

## 631 725 4433

184 Division Street (corner of Henry Street)

Sag Harbor, NY 11963

catering@harbormarket.com

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# HORS D'OEUVRES

minimum 2 dozen of each

## 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, strawberry,  
mango, 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

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## 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

# 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 COBLER

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

## CHEESE & ALMOND DANISH

serves 8, \$32

## 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),  
short bread, kitchen sink, oatmeal raisin,  
flourless chocolate walnut (gf)  
\$2.50 each, mini - \$1.50, min. 2 dozen  
gluten free \$3 each, mini - \$2, min. 2 dozen

## BARs

chocolate brownie, tahini chocolate brownie (gf),  
coconut dream (gf), raspberry oat (gf),  
lemon bar, chocolate pecan  
\$4 each, mini - \$2, min. 2 dozen  
gluten free \$4.50 each, mini - \$2.50, min. 2 dozen

## DECORATED SHORTBREAD COOKIES

\$3.50 each, box of assorted holiday cookies - \$36

## RUGELACH COOKIES

raspberry, chocolate, or apricot  
per dozen - \$24, min. 2 dozen

## 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 - \$5.50, mini - \$4.50, min. 6

## CHOCOLATE PUDDING

organic milk, dark chocolate, whipped cream  
per portion - \$5.50, 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

## HOUSEMADE CHALLAH \$12

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

## FALAFEL

per piece - \$2.50

## PIZZETTES

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\$6 each, min. 6

## GOAT CHEESE & MUSHROOM CROSTINI

per dozen - \$36

## BRIE & FIG JAM CROSTINI

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## WOODEN PLANK

\$30

# 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 COBLER

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

## CHEESE & ALMOND DANISH

serves 8, \$32

## 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),  
short bread, kitchen sink, oatmeal raisin,  
flourless chocolate walnut (gf)

\$2.50 each, mini - \$1.50, min. 2 dozen

gluten free \$3 each, mini - \$2, min. 2 dozen

## BARs

chocolate brownie, tahini chocolate brownie (gf),  
coconut dream (gf), raspberry oat (gf),  
lemon bar, chocolate pecan

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

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

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\$3.50 each, box of assorted holiday cookies - \$36

## RUGELACH COOKIES

raspberry, chocolate, or apricot

per dozen - \$24, min. 2 dozen

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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 - \$5.50, mini - \$4.50, min. 6

## CHOCOLATE PUDDING

organic milk, dark chocolate, whipped cream

per portion - \$5.50, 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

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serves 10-12, \$65

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