

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

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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

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

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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

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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

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HARBOR MARKET

— AND —

KITCHEN

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NEW YORK

631 725 4433

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(corner of Henry Street)

Sag Harbor, NY 11963

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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

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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

PACKAGING

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

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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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