

SALADS

*sold by the pound, 2 lb. min.
we recommend 1/4 lb. per person
packaged in quarts, unless other options selected*

WOOD-ROASTED CAULIFLOWER

caramelized onions, currants, toasted pine nuts \$15/lb. - 2 lb. min.

ORGANIC WHITE QUINOA

roasted butternut squash, roasted red onion,
lemon, olive oil \$15/lb. - 2 lb. min.

FRENCH GREEN LENTILS

piquillo peppers, pomegranate seeds,
marcona almonds \$15/lb. - 2 lb. min.

GRILLED BALSAMIC MUSHROOMS

balsamic vinegar, olive oil, thyme \$20/lb. - 2 lb. min.

RAW SALAD

bok choy, cabbage, cucumber, niçoise olives, feta \$15/lb. - 2 lb. min.

STEAMED BROCCOLI

toasted garlic chips,
lemon \$15/lb. - 2 lb. min.

MEDITERRANEAN SALAD

tomatoes, cucumber, peppers, feta \$15/lb. - 2 lb. min.

FARRO

carrot, peppers, almond, cilantro, ginger \$15/lb. - 2 lb. min.

ORZO SALAD

roasted peppers, feta,
niçoise olives \$15/lb. - 2 lb. min.

HEIRLOOM TOMATO

extra virgin olive oil, fresh basil (seasonal) \$20/lb. - 2 lb. min.

SHISHITO PEPPERS

pan-roasted with extra virgin olive oil,
sea salt flakes (seasonal) \$20/lb. - 2 lb. min.

GRILLED LOCAL PEACHES

marcona almonds, pomegranate molasses,
baby arugula (seasonal) \$20/lb - 2 lb. min..

GRILLED CORN SALAD

cherry tomatoes, basil (seasonal) \$15/lb. - 2 lb. min.

HUMMUS

chick pea, tahini, garlic, olive oil, lemon \$15/lb. - 2 lb. min.

GUACAMOLE

avocado, jalapeño, cilantro *pint \$22 - quart \$45*

TUNA SALAD

wild pole-caught tuna, mayo,
lemon \$24/lb. - 2 lb. min.

CHICKEN SALAD

roasted organic chicken, walnuts, grapes, mayonaise \$15/lb. - 2 lb. min.

COLE SLAW

with citrus vinaigrette \$15/lb. (1 lb. serves 6)

LEAFY GREEN SALAD

housemade croutons, balsamic vinaigrette *per person - \$8, min.4*

OPEN EVERY DAY
TAKE-OUT KITCHEN & SPECIALTY MARKET

HARBOR MARKET — AND — KITCHEN

SAG HARBOR
NEW YORK

631.725.4433

Catering Menu

PLATTERS & BOARDS

presented on a wooden tray and ready to serve

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 crudité, 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

BAGEL AND CREAM CHEESE PLATTER

1 dozen bagels; choice of: plain, everything, or cinnamon raisin
plain or scallion cream cheese, sliced tomato and red onion
serves 10-12, \$100

add-on...

SMOKED SALMON

garnished with dill
\$55/lb.

ENTREES

*see online order tab for
specific presentation options*

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
\$35 per person, 4 person min.

HALF ROASTED CHICKEN

roasted all-natural chicken with rosemary and lemon
serves 1 - \$16

GINGER-SOY SLICED FLANK STEAK

ginger-soy marinade
serves 4-6, \$110

BRAISED BRISKET OF BEEF

traditional roasted
whole brisket, root vegetables, red wine
serves 6-8, \$165

VEGETABLE LASAGNA

layers of pasta, spinach, ricotta,
mozzarella, san marzano tomatoes *full tray serves 6-8, \$125*

MISO GLAZED SALMON

garnished with sesame & lime
per 6 oz. portion \$14, min. 6

GRILLED BABY LAMB CHOPS

each rack serves 2, (approx. 8 chops) \$42.50, min. 2 racks

CRAB CAKES

full size, fresh lump crab meat, onion,
horseradish, coated in panko breadcrumbs, tartar sauce
per portion \$15, min. 6

WHOLE TORTILLA ESPAÑOLA

potatoes, onion, egg, olive oil *serves 8, \$65*

MARKET "COBB" SALAD

avocado, roasted beets, tomato, cucumber, crumbled
goat cheese, hard-boiled eggs, buttermilk herb dressing
vegetarian - with eggs and cheese serves 6-8, \$115
classic - with bacon and roasted chicken serves 6-8, \$115

HOUSEMADE QUICHE

all butter crust, farm fresh eggs
lorraine - ham and gruyère cheese
vegetarian - leek and goat cheese
serves 8, \$35

MINI FRITTATA

asparagus & parmesan **or** cheddar & bacon *\$4.00 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.

SPRING/SUMMER 2020

HORS D'OEUVRES*

PIGS IN A BLANKET

classic pigs in a blanket, locally made by brooklyn piggies. served with yellow mustard
per dozen – \$36, min. 2 dozen

SHRIMP COCKTAIL

wild us jumbo shrimp, boiled & served with cocktail sauce and garnished with lemon
\$35/lb. - 2 lb. min.

FALAFEL

individual bite sized falafel, garnished with tahini and pickled turnip
per dozen – \$36, min. 2 dozen

PIZZETTES

fresh mozzarella, san marzano tomatoes, basil
\$6 each (no min.)

GOAT CHEESE & MUSHROOM CROSTINI

bite sized
per dozen – \$36, min. 2 doz.

BRIE & FIG JAM CROSTINI

goat brie, bite sized
per dozen – \$36, min. 2 dozen

MINI CRAB CAKES

mini lump crab cakes, tartar sauce, lemon
per dozen – \$72, min. 2 dozen

SEARED FILET MIGNON

on toasted brioche, horseradish crème
per dozen – \$72, min. 2 dozen

SMOKED SALMON ON CUCUMBER

crème fraîche, garnished with caviar
per dozen – \$72, min. 2 dozen

GRILLED ORGANIC CHICKEN SKEWERS

grilled all-natural chicken marinated in yogurt, turmeric & ginger. 'two bite sized' on a skewer
per dozen – \$48, min. 2 dozen

GRILLED LAMB SKEWERS

grilled marinated lamb. 'two bite sized' on a skewer
per dozen – \$48, min. 2 dozen

GRILLED WILD SHRIMP SKEWERS

grilled wild shrimp skewers, garnished with lemon. one shrimp per skewer, 'bite sized'
per dozen – \$48, min. 2 dozen

CAPRESE SKEWERS

fresh mozzarella, cherry tomato & basil. 'two bite sized' on a skewer
per dozen – \$42.50, min. 2 dozen

FRESH FRUIT SKEWERS

freshly cut fruit on a skewer. 'two bite sized'
per dozen – \$42.50, min. 2 dozen

PASTRIES & DESSERTS

presented ready to serve on our re-useable eco-friendly packaging. please inquire about our gluten free options, advance notice

COOKIE & BROWNIE PLATTER

mini cookies & brownies
small serves 6–8, \$60
medium serves 15–20, \$95
large serves 25–35, \$145

BREAKFAST PASTRY PLATTER

mini muffins, croissant, and pain au chocolat
small serves 10–12, \$85
large serves 15–20, \$125

HOUSE BAKED PIES

mixed berry, apple crumb, peach crumb, cherry, blueberry, key lime, chocolate pudding, coconut custard, banana cream, chocolate pecan, pumpkin
serves 8, \$25–32

SEASONAL FRUIT COBBLER

mixed berry, blueberry, apple, cherry, peach
individual serves 1, (min. 4), \$7 each
family serves 6–8, \$65
quart of whipped cream \$15

BEVERAGES

COLD BREW ICED COFFEE

freshly roasted, organic & fair trade, cold brewed in house *16 oz. bottle – \$5, quart – \$10*

HOUSEMADE ICED TEA

jasmine green, assam black *16 oz. bottle – \$4, quart – \$8*

HOUSEMADE AGUA FRESCA

fruit infused water, pineapple, mango, raspberry
16 oz. – \$4, quart – \$12

HOT COFFEE OR TEA

includes milk of choice
serves 10 – \$25

HOT CHOCOLATE

serves 10 – \$30

FRESH PRESSED JUICES

orange juice *8 oz. – \$4, 16 oz. – \$6, quart – \$12*
green juice, red juice, citrus cooler, green cooler, hibiscus cooler *8 oz. bottle – \$10, quart – \$40*

CHIA SEED PUDDING

(vegan) (gluten free)
chia seeds, coconut milk, agave, fresh raspberries
per portion – \$8, mini – \$4.50

RICE PUDDING

arborio rice, organic milk, cream, sugar, vanilla bean
per portion – \$6.50, mini – \$4.50

CHOCOLATE PUDDING

organic milk, dark chocolate, whipped cream
per portion – \$6.50, mini – \$4.50

VEGAN CHOCOLATE PUDDING

valrhona chocolate, coconut and soy milks (gf)
per portion – \$7.50, mini – \$5.50

KEY LIME PARFAIT

key lime custard, graham crumble, whipped cream
per portion (mini) – \$5.50, min. 6

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
Bamboo Cutlery \$3 per set

WOODEN TRAYS

Square \$12
Small Rectangle \$10
Large Rectangle \$14

WOODEN PLANK

\$30

HOMEMADE SHEET CAKE

fudgy chocolate cake with vanilla or chocolate buttercream icing, yellow butter cake with vanilla or chocolate buttercream icing, carrot cake with cream cheese icing, lemon cake with lemon glaze, coconut lime cake with lime glaze, banana crunch cake with chocolate drizzle, vegan chocolate olive oil cake with vegan vanilla icing
gluten free option available +\$20
9x13 sheet cake, \$75
11x16 sheet cake, \$120
10" round 2 layer cake, \$75
8" round 2 layer cake, \$65
6" round 2 layer cake, \$55

LOAF CAKES

pistachio olive oil, pumpkin crunch, banana walnut, lemon, orange cranberry, chocolate devil's food, zucchini
gluten free option available \$10
mini 'bite sized' – \$3 each, 1 dozen min.
small individual serves 2, \$8 each
large family size serves 6, \$16 each

TERMS

Timing – We request a **minimum** of 72 hours notice or 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 week's notice. A reduction in the number of guests may be accommodated at the discretion of management.

COCONUT ALMOND BLUEBERRY CAKE

(gluten free) **whole** serves 8, \$45

BUNDT CAKE

chocolate, vanilla sponge, carrot, lemon
whole serves 8, \$35

DECORATED SHORTBREAD COOKIES

seasonal, price varies

YOGURT & GRANOLA PARFAIT

greek yogurt, fresh berries, honey, housemade granola (gf)
\$8 each, mini – \$4.50

BERRY BOWL

(subject to availability)
assorted selection of fresh berries
serves 8–12, \$80

quart of whipped cream \$15

FRUIT BOWL serves 10–12, \$65

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**SAG HARBOR
NEW YORK**

631.725.4433

184 Division Street

(corner of Henry Street)

Sag Harbor, NY 11963

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harbormarket.com

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