

## 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 \$30/2 lb.

### ORGANIC WHITE QUINOA

roasted butternut squash, roasted red onion,  
lemon, olive oil \$30/2 lb.

### FRENCH GREEN LENTILS

piquillo peppers, pomegranate seeds,  
marcona almonds \$30/2 lb.

### GRILLED BALSAMIC MUSHROOMS

balsamic vinegar, olive oil, thyme \$40/2 lb.

### RAW SALAD

bok choy, cabbage, cucumber, niçoise olives, feta \$30/2 lb.

### STEAMED BROCCOLI toasted garlic chips,

lemon \$30/2 lb.

### MEDITERRANEAN SALAD

tomatoes, cucumber, peppers, feta \$30/2 lb.

### FARRO carrot, peppers, almond, cilantro, ginger

\$30/2 lb.

### ORZO SALAD roasted peppers, feta,

niçoise olives \$30/2 lb.

### HEIRLOOM TOMATO (seasonal)

extra virgin olive oil, fresh basil \$40/2 lb.

### SHISHITO PEPPERS (seasonal)

pan-roasted with extra virgin olive oil,  
sea salt flakes \$40/2 lb.

### GRILLED LOCAL PEACHES (seasonal)

marcona almonds, pomegranate molasses,  
baby arugula \$40/2 lb.

### GRILLED CORN SALAD (seasonal)

cherry tomatoes, basil \$40/2 lb.

### HUMMUS chick pea, tahini, garlic, olive oil, lemon

*pint* \$20 - *quart* \$40

### GUACAMOLE avocado, jalapeño, cilantro

*pint* \$32 - *quart* \$64

### TUNA SALAD wild pole-caught tuna, mayo,

lemon *pint* \$24 - *quart* \$48

### COLE SLAW with citrus vinaigrette

*quart* \$15

### 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, \$155*

**large - 24 half sandwiches** *serves 10-12, \$210*

### CHEESE PLATTER

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

*serves 8-10, \$185*

### CRUDITÉ PLATTER

fresh vegetables & housemade hummus

*serves 10-12, \$115*

### CHARCUTERIE BOARD

cured meats, cheese, olives, cornichon

*serves 10-12, \$185*

### MARKET BOARD

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

*serves 10-12, \$265*

### LOBSTER ROLL PLATTER

vegan herbed mayonnaise, celery, lemon, split top bun

*serves 10-12, \$420 (subject to change)*

### 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, \$120*

*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, \$85*

### 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 2 - \$16 each/min. 2*

### GINGER-SOY SLICED FLANK STEAK

ginger-soy marinade

*serves 4-6, \$125*

### BRAISED BRISKET OF BEEF traditional roasted

whole brisket, root vegetables, red wine

*serves 6-8, \$185*

### 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 LAMB CHOPS

**each rack** *serves 2 (approx. 8 chops), min. 2 racks (subject to change)*

### CRAB CAKES full size, fresh lump crab meat, onion,

horseradish, coated in panko breadcrumbs, tartar sauce

*per portion \$30, 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, \$125*

**classic - with bacon and roasted chicken** *serves 6-8, \$145*

### 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 *\$60/doz.*

### PASTA POMODORO

penne pasta, san marzano tomatoes, fresh basil, parmigiano

*serves 8-10, \$85*

*All of our meat, seafood, dairy, and eggs are sustainably sourced, organic and local when possible.  
All prices are subject to change due to the current food chain shortages and supply chain disruptions.*

# HORS D'OEUVRES\*

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## PIGS IN A BLANKET

classic pigs in a blanket, locally made by brooklyn piggies. served with yellow mustard  
\$96/2 doz.

## SHRIMP COCKTAIL

wild us jumbo shrimp, boiled & served with cocktail sauce and garnished with lemon  
\$110/approx. 30 pcs.

## PIZZETTES

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

## GOAT CHEESE & MUSHROOM CROSTINI

bite sized  
\$96/2 doz.

## BRIE & FIG JAM CROSTINI

bite sized  
\$96/2 doz.

## MINI CRAB CAKES

mini lump crab cakes, tartar sauce, lemon  
\$120/2 doz.

## SEARED FILET MIGNON

on toasted brioche, horseradish crème  
\$170/2 doz.

## SMOKED SALMON ON CUCUMBER

crème fraîche, garnished with caviar  
\$170/2 doz.

## GRILLED ORGANIC CHICKEN SKEWERS

grilled all-natural chicken marinated in yogurt, turmeric & ginger. 'two bite sized' on a skewer  
\$110/2 doz.

## GRILLED WILD SHRIMP SKEWERS

grilled wild shrimp skewers, garnished with lemon. one shrimp per skewer, 'bite sized'  
\$110/2 doz.

## CAPRESE SKEWERS

fresh mozzarella, cherry tomato & basil. 'two bite sized' on a skewer  
\$110/2 doz.

## FRESH FRUIT SKEWERS

freshly cut fruit on a skewer. 'two bite sized'  
\$110/2 doz.

# PASTRIES & DESSERTS

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

## BOX OF MINI BROWNIES

24 pcs., serves 15, \$110

## BOX OF MINI CHOCOLATE CHIP COOKIES

36 pcs., serves 20-25, \$120

## BOX OF MINI TAHINI BROWNIES

*(gluten free, paleo, contains seeds)*  
20 pcs., serves 12-15, \$120

## BREAKFAST PASTRY PLATTER

mini versions of our muffins, croissant, and pain au chocolat  
20 pcs., serves 12-15, \$125

## HOUSE BAKED PIES

mixed berry, apple crumb, key lime  
serves 8, \$30-35

## SEASONAL FRUIT COBBLER

mixed berry, apple  
serves 6-8, \$85  
quart of whipped cream \$20

## CAKE DOUGHNUTS

assorted, box of 9  
\$45, requires 4 days advance notice, no orders on Tuesdays

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

chia seeds, coconut milk, agave, fresh raspberries  
per portion - \$8

## RICE PUDDING

arborio rice, organic milk, cream, sugar, vanilla bean  
per portion - \$7.50

## CHOCOLATE PUDDING

organic milk, dark chocolate, whipped cream  
per portion - \$7.50, mini - \$6.50

## VEGAN CHOCOLATE PUDDING *(gluten free)*

valrhona chocolate, coconut and soy milks  
per portion - \$8.50, mini - \$6.50

## KEY LIME PARFAIT

key lime custard, graham crumble, whipped cream  
per portion (mini) - \$102 / doz.

## YOGURT & GRANOLA PARFAIT *(gluten free)*

greek yogurt, fresh berries, honey, housemade granola  
\$8 each

## BERRY BOWL *(subject to availability)*

assorted selection of fresh berries  
serves 8-12, \$115  
quart of whipped cream \$15

## FRUIT BOWL *serves 10-12, \$85*

# BEVERAGES

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## COLD BREW ICED COFFEE

freshly roasted, organic & fair trade, cold brewed in house 16 oz. bottle - \$6

## HOUSEMADE ICED TEA

jasmine green, assam black 16 oz. bottle - \$5

## HOUSEMADE AGUA FRESCA

fruit infused water, pineapple, mango, raspberry  
16 oz. - \$5

## FRESH ORANGE JUICE

sizes and prices change seasonally

## HOT COFFEE OR TEA

includes milk of choice  
serves 10 - \$35

## HOT CHOCOLATE

serves 10 - \$45

# TERMS

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**Timing** - We request a **minimum** of 72 hours notice on 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 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.

**Staffing** - We do not provide staffing for events. We are able to provide names of local staffing companies that can help you for your event. Please keep in mind local staffing shortages and make arrangements with significant advanced notice.

HARBOR MARKET  
— AND —  
KITCHEN

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