

PLATTERS & BOARDS

SANDWICH PLATTER

Our famous Harbor Market & Kitchen sandwiches, cut in half and wrapped in parchment. 16 half sandwiches, serves 8

Small (serves 8) \$155 | Large (serves 12) \$210

CHEESE PLATTER

An assortment of cheese, nuts, dried fruit, cornichons. Served with sliced baguette and crackers. Serves 8–10

\$185

CRUDITÉ PLATTER

Freshly cut vegetables artfully arranged and served with hummus. Serves 8–10

\$125

CHARCUTERIE BOARD

A traditional charcuterie assortment of cured meats including jamon Serrano, Berkshire ham, saucisson sec, and hard salumi. Serves 10–12

\$185

MARKET BOARD

The Market Board includes cheese, cured meat, fresh cut vegetables, dried fruit, crackers & cornichon. Serves 8–10

\$265

LOBSTER ROLL PLATTER *(subject to change)*

Traditional lobster roll with vegan herbed mayonnaise, celery, lemon, in split top buns. Serves 10–12

\$450

BAGEL AND CREAM CHEESE PLATTER

1 Dozen Plain and Everything Bagels, plain and scallion cream cheese, with sliced onions and tomatoes. Serves 10–12

\$120

CHIP & DIP PLATTER

House made tortilla chips with your choice of dip. Served on a disposable pulp tray. Serves 6–8

\$75

SALADS

QUINOA SALAD *GF, V*

Quinoa, butternut squash, roasted red onion, lemon zest, mint, parsley, chives

Small \$35 / Large \$70

COLE SLAW *GF, V*

Shredded Napa cabbage with citrus vinaigrette

Small \$25 / Large \$50

LENTIL SALAD *GF, V*

French green lentils, piquillo peppers, pomegranate seeds, marcona almonds

Small \$40 / Large \$80

HUMMUS *GF, V*

Chick peas, tahini, garlic, cumin, lemon & olive oil *contains seeds

\$25 (pint)

RAW SALAD *GF*

Napa cabbage, baby bok choy, feta, niçoise olives, cucumber, lemon & olive oil

Small \$35 / Large \$70

GUACAMOLE *GF, V*

Fresh avocado, jalapeño, cilantro & fresh lime

\$40 (pint)

STEAMED BROCCOLI SALAD *GF, V*

Broccoli, toasted garlic chips & lemon

Small \$35 / Large \$70

TUNA SALAD *GF*

Wild albacore tuna, mayonnaise, celery, onion powder & lemon

\$45 (pint)

ROASTED CAULIFLOWER SALAD *GF*

Cauliflower, caramelized onions, currants, toasted pine nuts, lemon zest

Small \$35 / Large \$70

CHICKEN SALAD *GF*

Roasted all natural chicken, celery, grapes, mayonnaise & walnuts *contains nuts

\$45 (pint)

ORZO SALAD

Orzo, roasted peppers, feta, niçoise olives, basil, sherry vinegar & olive oil

Small \$40 / Large \$80

LEAFY GREEN SALAD

Mesclun salad greens with house made croutons & balsamic vinaigrette. Serves 6–8

\$60

ROASTED BEET SALAD *GF, V*

Beets, oranges, hazelnuts, sherry vinegar & olive oil *contains nuts

Small \$35 / Large \$70

GRILLED CHICKEN CAESAR SALAD

Romaine lettuce, grilled chicken breast, croutons, parmesan, and HMK Caesar dressing

\$100

MEDITERRANEAN SALAD *GF*

Tomatoes, cucumber, peppers, feta, & olive oil

Small \$35 / Large \$70

CLASSIC CAESAR SALAD

Romaine lettuce, croutons, parmesan, and HMK Caesar dressing on side. Serves 4 *contains anchovies

\$80

ROASTED CORN SALAD *GF, V*

Roasted corn, grilled red onion, roasted cherry tomatoes, basil, red wine vinegar

Small \$40 / Large \$80

ENTREES

HARBOR MARKET MAC N' CHEESE

Small (serves 2–4) \$55 / Large (serves 6–8) \$110

HMK baked Mac 'n Cheese. Presented ready to heat in aluminum tray

SALMON CAKES (4 pieces)

4 full size traditional salmon cakes made with fresh salmon, horseradish, and dill

\$115

PAELLA A LA RAFAELA

Serves 6 \$210 / Serves 8 \$270 / Serves 10 \$330

Our family recipe made with organic chicken, mussels, clams, shrimp, saffron, piquillo peppers & calasparra rice

WHOLE TORTILLA ESPAÑOLA *GF*

Traditional Spanish tortilla with potato, olive oil, & egg. Presented ready to serve

\$65

ROASTED CHICKEN

Pasture raised chicken roasted with rosemary, lemon & olive oil. Serves 2

\$48

CLASSIC MARKET 'COBB' SALAD

Classic Cobb Salad with avocado, roasted beets, tomato, cucumber, goat cheese, bacon & buttermilk dressing

\$155

GINGER-SOY SLICED FLANK STEAK

Sliced grilled flank steak with a ginger soy marinade. Served in an aluminum tray

\$110

NIÇOISE SALAD

Traditional Niçoise salad with albacore tuna, green beans, red potatoes, radish, olives & basil vinaigrette

\$185

BRAISED BRISKET OF BEEF

Traditional roasted brisket with potato, carrot, shallot, rosemary, thyme & red wine

\$210

HOUSEMADE QUICHE

Lorraine with ham and gruyere cheese. Vegetarian with feta cheese and leeks. Serves 8

\$35

LASAGNE POMODORO

Layers of pasta with fresh ricotta, mozzarella, parmigiana, San Marzano tomatoes & fresh basil

\$125

BAKED ZITI

Penne pasta, San Marzano tomatoes, fresh basil, & parmigiano. Presented ready to heat

\$85

MISO GLAZED SALMON (4 pieces)

4 pieces of roasted salmon with miso, lime & sesame. Presented ready to serve

\$56

ORGANIC CHICKEN TENDERS TRAY

All natural chicken tenders, panko crusted & fried. Served with honey mustard

\$50

CRAB CAKES (4 pieces)

4 full size traditional crab cakes made with lump crab and garnished with tartar sauce

\$120

HAND CUT FRENCH FRIES TRAY

Hand cut fries, served with ketchup. Presented ready to serve in an aluminum tray

\$45

HORS D'OEUVRES

PIGS IN A BLANKET

24 pcs \$110 / 36 pcs \$165 / 48 pcs \$220

Brooklyn Piggies traditional beef hot dogs wrapped in puff pastry, served with mustard

SEARED FILET MIGNON ON BRIOCHE 24 pcs \$145 / 36 pcs \$220 / 48 pcs \$285

Seared filet mignon delicately sliced and served on toasted brioche, with horseradish crème

ARANCINI

24 pcs \$95 / 36 pcs \$145 / 48 pcs \$195

Risotto, parmesan, mozzarella cheese & onion served with tomato sauce on side

MINI CRAB CAKES

24 pcs \$165 / 36 pcs \$250 / 48 pcs \$335

Classic jumbo lump crab cakes in a smaller size perfect for sharing, served with tartar sauce

SHRIMP COCKTAIL

Wild shrimp gently poached and chilled, served with cocktail sauce & lemon

\$150

GOAT CHEESE & MUSHROOM CROSTINI

Roasted mushroom and goat cheese on a house made crostini

SMOKED SALMON ON CUCUMBER

24 pcs \$140 / 36 pcs \$210 / 48 pcs \$280

Smoked salmon delicately layered on cucumber slices with crème fraîche & chives

GRILLED WILD SHRIMP SKEWERS 24 pcs \$145 / 36 pcs \$215 / 48 pcs \$285

Grilled wild shrimp skewers, garnished with lemon

MINI FRITTATAS

24 pcs \$145 / 36 pcs \$215 / 48 pcs \$285

Bite sized egg frittatas. Choice of asparagus & parmesan, or cheddar & bacon

CAPRESE SKEWERS 24 pcs \$145 / 36 pcs \$215 / 48 pcs \$285

Fresh mozzarella, cherry tomatoes, fresh basil

BRIE & FIG JAM ON CROSTINI

24 pcs \$120 / 36 pcs \$180 / 48 pcs \$240

Brie, & fig jam on a house made crostini

FRESH FRUIT SKEWERS 24 pcs \$145 / 36 pcs \$215 / 48 pcs \$285

Fresh cut seasonal fruit on skewers for easy sharing

GRILLED CHICKEN SKEWERS

24 pcs \$120 / 36 pcs \$180 / 48 pcs \$240

Grilled all-natural chicken marinated in yogurt, turmeric, & ginger. Two bite size on a skewer

PASTRIES & DESSERTS

BOX OF MINI BROWNIES

Chocolate fudgy brownies in a 'mini' size perfect for sharing. Presented in wooden crate

\$100

FRESH FRUIT BOWL *GF, V*

Assorted seasonal fresh fruit. Presented in a bamboo bowl serves 10–12

\$95

BOX OF MINI CHOCOLATE CHIP COOKIES

Chocolate chip cookies in the perfect 'mini' size for sharing. Presented in wooden crate

\$90

BERRY BOWL *GF, V*

Assorted selection of seasonal fresh berries presented in a bamboo bowl. Serves 8–12

\$115

BOX OF MINI TAHINI BROWNIES

Dark chocolate tahini brownies, made with no refined sugar and naturally gluten free

\$100

MINI FRUIT COBBLERS (24 pieces)

Seasonal fruit baked with a crumble topping. These are 2 bite mini cobblers

\$120

BOX OF MINI COOKIES & BROWNIES

An assortment of mini chocolate chip cookies & brownies. Presented ready to serve

\$100

KEY LIME PARFAIT (12 pieces)

Mini 3oz \$125 / Full 6oz \$145

Key lime filling, graham crumble, & whipped cream. Each parfait serves 1

BOX OF MINI RICE CRISPY TREATS

Traditional rice krispie treat in a 'mini' size perfect for sharing

\$90

CHOCOLATE PUDDING (12 pieces)

Mini 3oz \$125 / Full 6oz \$145

Chocolate pudding made with Valrhona dark chocolate, garnished with whipped cream

SEASONAL FRUIT COBBLER — Family Size

Seasonal fruit baked with a crumble topping. This Cobbler is presented ready to serve

\$110

RICE PUDDING (12 pieces) *GF*

Mini 3oz \$125 / Full 6oz \$145

Arborio rice, organic milk, cream, sugar, vanilla bean & cinnamon