

## SOURCES



### OUR FARM

Foragers Farm, Canaan, NY

We grow seasonal organic vegetables sustainably on 3 acres



Meili Farm, Amenia, NY • Kinderhook Farm, Valatie, NY  
Sir William Farm, Craryville, NY • The Piggery, NY  
McEnroe Farm • Amenia, NY



Our fish is sustainably, domestically, and seasonally sourced



Foragers Farm, Canaan, NY  
Obercreek Farm, Hughsonville, NY  
Myers Produce, VT • Greenmarket, NYC  
Fingerlakes Fresh, Ithaca, NY

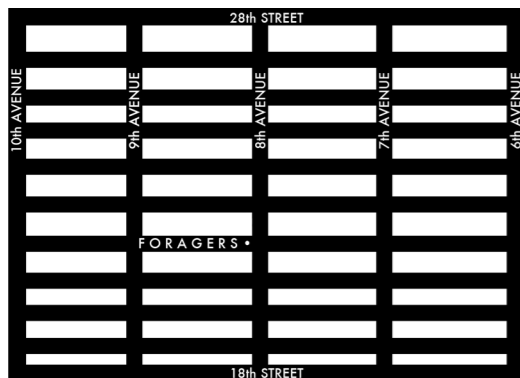


Hudson Valley Fresh, NY • Highlawn Farm, MA  
White Moustache Yogurt, NYC



La Quercia, IA • Brooklyn Cured, NYC  
Salumeria Biellese, NYC • West Loop Salumi, IL  
Jasper Hill Farms, VT • Vermont Creamery, VT

## DELIVERY



DELIVERY AVAILABLE FOR ORDERS \$40 OR MORE

Free Delivery Zone Between  
18th & 28th Streets Between 6th & 10th Avenues.

\*Delivery Fee Applies to Orders Outside this Zone\*

## BREAKFAST

small serves 8-10 people • large serves 18-22 people  
*substitutions may be necessary due to availability*

### LOCAL PASTRIES

assorted morning favorites from some of  
Brooklyn's finest bakeries  
ask about our selection  
\$45 / small • \$89 / large

### BREAKFAST TACOS

scrambled eggs, cheddar cheese, housemade  
chorizo, flour tortillas (substitute with tofu scramble,  
vegan cheese, or paleo tortilla + \$5.00 per person)  
\$69 / small • \$139 / large

### BAGELS & SMOKED SALMON

ACME smoked salmon, plain cream cheese, scallion  
cream cheese, capers, sliced tomatoes & red onion  
with assorted bagels  
\$139 / Serves 10 People

*Enhance platter with smoked sable, smoked trout,  
peppered mackerel and/or white fish for an additional  
charge (Market Price)*

### FRITTATAS

house smoked bacon and cheddar, kale and pecorino,  
or ancho roasted sweet potatoes & manchego  
choose any or all 3  
\$59 / small • \$149 / large

## SERVED FAMILY STYLE IN A BOWL

### CHIA BOWL **N**

chia pudding, roasted coconut, seasonal fruit  
compote, hemp seeds, peanut butter  
\$79 / Serves 10 People

### BERRIES & BUTTER BOWL **N**

apples, toasted hazelnuts, mixed berries, coconut,  
almond butter, overnight oats  
\$79 / Serves 10 People

### COCOA BOWL **N**

cocoa nibs, strawberries, peanut butter, seasonal fruit  
compote over White Moustache greek style yogurt  
(substitute with vegan coconut yogurt & \$10)  
\$79 / Serves 10 People

## AVOCADO TOASTS

crushed avocados on toasted multigrain

### THE #1

avocado, sea salt, extra virgin olive oil, pickled onions

### THE #2

avocado, roasted tomatoes, watermelon radish, chives  
small / serves 6-8 \$100 • large / serves 12-15 \$165

## DESSERT

small serves 8-10 people • large serves 18-22 people

### COOKIES & BROWNIES

assorted cookies and brownies from local Brooklyn  
bakeries  
\$69 / small • \$135 / large

### GLUTEN FREE COOKIE PLATTERS **F**

assorted gluten free cookies & brownies  
\$69 / small • \$135 / large

### CHEESECAKE LOLLIPOP TRIO

triple chocolate with peanut crunchies, cherry  
pistachio, toffee milk chocolate  
\$45 / small • \$89 / large

### SLICED FRUIT

sliced melons, berries, grapes with chocolate  
hazelnut dip  
\$69 / small • \$135 / large

## BEVERAGES

inquire about our wide variety of beverage  
selections

### STRONG COFFEE & ASSORTED TEAS

carafe of Foragers dark roast New York morning  
coffee (choose regular or decaf)  
OR

selection of hand picked herbal and traditional teas  
with lemon and honey  
*choose milk: whole, skim, half & half, soy, almond, oat*  
\$3.50 / per person

### STILL & SPARKLING BOTTLED WATER

your choice of Saratoga or Mountain Valley  
\$2.25 / per person

### ASSORTED HOUSEMADE JUICES

ask us about our selection  
\$8 / per person

### SELECTION OF ASSORTED SODAS

ask us about our selection

# FORAGERS



## MANHATTAN CATERING

FALL 2019

### DELIVERIES

DELIVERY AVAILABLE FOR ORDERS \$40 OR MORE  
SEE BACK PANEL FOR MORE INFO

### TO ORDER

48 HOURS ADVANCED NOTICE REQUIRED  
FOR ALL ORDERS

### EMAIL

CATERING@FORAGERSMARKET.COM

### VISIT

233 8TH AVENUE. NY NY 10011

### CALL

212.243.8888

FORAGERSMARKET.COM



#FORAGERSNYC  
@FORAGERSNYC



## GRAZING PLATTERS

small serves 8-10 people • large serves 18-22  
people substitutions may be necessary due to availability

### FORAGERS GUACAMOLE AND PICO **V F**

tortilla chips & scallion sour cream  
\$59 / small • \$119 / large

### SLICED FRUITS **V F**

sliced melons, berries, grapes with  
ginger-coconut yogurt dip  
\$59 / small • \$119 / large

### CHEESE BOARD

cana de cabra, aged gouda, manchego, blue cheese,  
brie, fruit preserves, grapes, walnuts,  
served with crackers  
\$79 / small • \$155 / large

### CHARCUTERIE

prosciutto, coppa, soppressata, spanish chorizo,  
mortadella, with cornichons, olives, mustard,  
served with baguette  
\$79 / small • \$155 / large



## HEARTY SELECTIONS

all serves 8-10 people

### KIMCHI GLASS NOODLE BOWL

glass noodles, sunflower sprouts, daikon, carrots,  
kimchi, red cabbage, roasted mushrooms,  
rice wine-sesame vinaigrette, crunchy sesame sticks  
(omit sesame sticks to make wheat free)  
enhance your bowl with green thai curry (+\$39)  
\$89

### HARISSA GREENS & SPICED BEETS BOWL

hummus, taboulie, harissa greens, chickpeas, sumac onions,  
ras al hanout beets, pickled dates, pita crisps  
(omit pita crisps to make gluten free)  
enhance your bowl with tunisian braised chicken +\$49  
\$89

### QUINOA AND SWEET POTATO BOWL **V F**

quinoa, scallion, cilantro, squash, ancho sweet potatoes  
enhance your bowl with braised pork +\$49  
\$89

### CAULIRICE AND EGGPLANT BOWL **V F**

caulirice, marinated tomato, calabrian eggplant, cannellini  
bean salad, fennel, capers, hemp seed oreganato  
enhance your bowl with poached salmon +\$59  
\$89



## LIGHT SELECTIONS

### KALE APPLE AND AVOCADO SALAD **F**

raw kale, green apple, charred avocado, sprouts,  
radishes lime-yogurt dressings  
(substitute with with vegan coconut yogurt dressing)  
\$79 / serves 8-10 people

### POACHED CHICKEN CHOPPED SALAD **F**

sumac marinated cucumber, fennel, watercress, toasted,  
spiced sunflower seeds, green avogoddess dressing  
\$109 / serves 8-10 people

### GRILLED SALMON NICOISE **F**

green beans, eggs, purple potato, nicoise olives,  
radish, lemon caper parsley dressing  
\$119 / serves 8-10 people

### VEGAN CAESAR **V F**

romaine, baby spinach, garlic croutons, vegan  
parm-almonds in cashew based lemon garlic dressing  
\$69 / serves 8-10 people

### FRISÉE AND KALE CHOPPED SALAD **F**

chicken, potatoes, cucumbers,  
hard boiled egg, dijon bacon vinaigrette  
\$99 / serves 8-10 people



## ENTREE

all serves 8-10 people

### POACHED WILD SALMON **F**

served chilled with lemon and choice of horseradish dill sauce,  
chimichurri, or cucumber raita  
(substitute available with organic chicken breast)  
\$99

### ROTISSERIE CHICKEN **F**

FORAGERS' signature rotisserie chicken with sage, oregano,  
and lemon zest (served quartered or in eight cuts)  
\$75

### CURRIED CHICKEN **F**

toasted cashews, red grapes, light mayonnaise dressing  
\$65

add Pan D'avignon Baguettes \$3.49 each

### BEEF RICOTTA MEATBALLS

pasture raised organic upstate beef, ricotta, parmesan, gluten  
free bread crumbs, roasted and simmered in tomato basil  
sauce  
\$75

add Pan D'avignon Ciabatta \$1.49 each

### VEGAN LENTIL VEGETA-BALLS **V F**

mushrooms, bell peppers, onion, garlic, oats, quinoa flakes,  
walnuts, Italian herbs and lentils, simmered in tomato basil  
sauce  
\$65

add Pan D'avignon Ciabatta \$1.49 each

### ROASTED CAULIFLOWER STEAKS **V F**

toasted pepitas, kimchi aioli, citrus reduction  
\$65



## SIDES

\$59 / all serves 8-10 people

### CLASSIC MASHED POTATOES **F**

yukon potatoes, local cream, butter

### UPSTATE NY CHEDDAR MAC & CHEESE

FORAGERS' ancient grain pasta, local milk, NY cheddar

### HERB ROASTED FINGERLINGS **V F**

thyme, extra virgin olive oil, salt, cracked pepper

### CAULIFLOWER RICE **V F**

tomatoes, herbs, extra virgin olive oil, lemon juice

### PARMESAN CHARRED BROCCOLI **V F**

lemon, parmesan, toasted almonds

### NORTH AFRICAN SPICES ROASTED WITH RED BEETS **V F**

spice roasted red beets

### ROASTED MUSHROOMS **V F**

shallots, bell pepper, sherry vinaigrette with oregano and garlic

### ANCHO CHILI SWEET POTATOES **V F**

ancho chili, light curry extra virgin olive oil, sea salt

### BALI SLAW **F**

carrots, red onion, sprouts, baby spinach, lemongrass, ginger  
sesame vinaigrette, mint, cilantro, chilies, sesame

### RUSTIC BRUSSELS SPROUTS **V F**

Available Sessonally

extra virgin olive oil, salt, cracked pepper

### LEMON ASPARAGUS **V F**

Available Sessonally

extra virgin olive oil, lemon zest, salt, cracked pepper



## SOUPS

soup selections change with the seasons.  
all soups need reheating

### PLEASE NOTE:

Our Kitchen Processes Wheat, Egg, Dairy & Nuts.  
Menu items are available based on seasonality and  
availability of ingredients. We are happy to offer  
excellent substitutions when necessary.  
We only use real Extra Virgin Olive Oil,  
no refined oils.

**V**=VEGAN **F**=WHEAT FREE **N**=CONTAINS NUTS



## SANDWICHES

\$119.00 / 10 sandwiches

sandwiches served on platter

(Choose up to 5 Varieties)

all can be made with paleo wrap +\$2.50

### ROTISSERIE CHICKEN

pulled rotisserie chicken, red onion, romaine,  
lemon-aioli on baguette

### CURRENT TURKEY

roasted turkey, capra de cabra cheese, smoked  
currant chutney on baguette

### WATERCRESS & LEMON RICOTTA

watercress, lemony ricotta, thyme, pink peppercorns  
on seeded semolina roll

### CURRIED CHICKPEA WRAP **V**

smashed curried chickpeas, red cabbage slaw,  
tomatoes, lemon-herb hummus on whole wheat wrap

### ROASTED CAULIFLOWER WRAP

roasted cauliflower, kale pesto, sumac, feta, capers,  
on whole wheat wrap  
(available with vegan cheese upon request)

### HAM & GRUYERE

housemade ham, pickled onions, ale mustard  
on a pretzel bun

### CURRIED CHICKPEA WRAP **V**

smashed curried chickpeas, red cabbage slaw,  
tomatoes, lemon-herb hummus, whole wheat wrap

### HAM & GRUYERE

ham, gruyere, pickled onions, brown mustard  
on a pretzel bun

### CAPRESE

mozzarella, tomato, pesto on seeded semolina

### ITALIAN HERO

soppressata, coppa, mortadella, roasted peppers, red  
onion, shredded lettuce, whipped bacon fat, red wine  
vinegar, on seeded semolina

### B.E.L.T.

housemade bacon, egg salad, mixed baby lettuces,  
sliced tomatoes, on multi grain bread