

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

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

BISCUITS

mix of buttermilk biscuits and lemon-glazed blueberry biscuits served with jam and pastured butter

ask us about biscuit sandwiches, too

small \$100 / serves 6-8
large \$165 / serves 12-15

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

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

BERRIES & BUTTER BOWL

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

COCOA BOWL

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

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

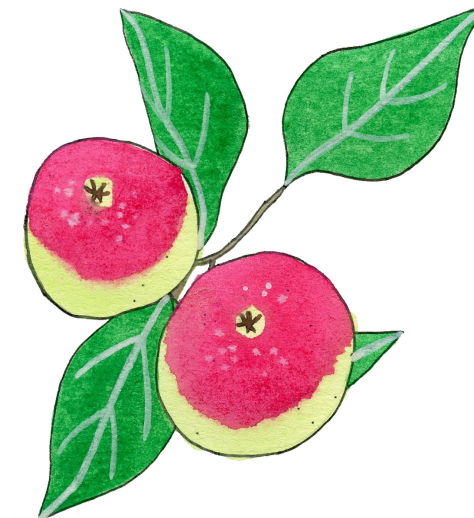
ASSORTED HOUSEMADE JUICES

ask us about our selection
\$8 / per person

SELECTION OF ASSORTED SODAS

ask us about our selection

FORAGERS



BROOKLYN CATERING

FALL 2019

DUMBO

56 ADAMS ST. BROOKLYN NY 11201
718.801.8400

DELIVERIES

9:00 AM - 8:00 PM
OLD FULTON ROAD TO THE GOLD, EAST RIVER TO YORK

TO ORDER

48 HOURS ADVANCED NOTICE REQUIRED
FOR ALL ORDERS

EMAIL

CATERING@FORAGERSMARKET.COM

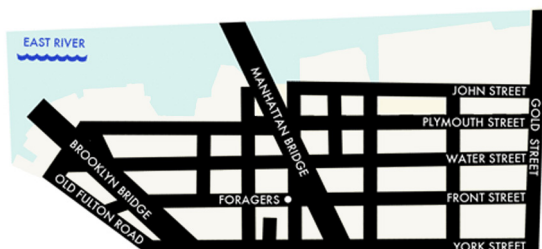
VISIT

56 ADAMS STREET. BROOKLYN, NY 11201

CALL

718.801.8400

DUMBO DELIVERY



OLD FULTON ROAD TO GOLD
THE EAST RIVER TO YORK STREET

FREE DELIVERY

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 Seasonally
extra virgin olive oil, salt, cracked pepper

LEMON ASPARAGUS **V F**

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



SUSHI

small serves 8-10 people • large serves 16-18 people

made with sustainable seafood
organic low-impact farmed salmon
local line-caught tuna • chemical-free shrimp

HOUSEMADE MIXED SUSHI PLATTER

a variety of our housemade sushi, including rolls and nigiri
\$70 / small • \$132 / large



SOUPS

soup selections change with the seasons.
all soups need reheating

\$12 per quart / Serves 3-4 People



SANDWICHES

\$149.00 / 10 sandwiches

sandwiches served on platter (Choose up to 5 Varieties)
all can be made with either gluten free bread or paleo wraps +\$2.50

ROPA VIEJA

Cuban style braised beef, manchego cheese, plantain chips,
pickles, garlic aioli, ciabatta

FORAGERS' CHICKEN #1

pulled chicken, raw red onion, romaine, garlic aioli, baguette

FORAGERS' CHICKEN #2

pulled chicken, swiss cheese, romaine, pickles,
Joe's Sauce, ciabatta

COCHINITA PIBIL

citrus braised pork, queso panela, cxilantro,
raw red onions, habanero salsa, ciabatta

MISO MUSHROOM **V**

mushroom medley, miso slaw, sauteed onions, avocado,
goat horn peppers, scallions, ciabatta

ZA'ATAR CAULIFLOWER **V**

roasted cauliflower, middle eastern pickles, hummus,
tabouli, avocado cucumber dressing, ciabatta

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, pretzel bun

ITALIAN HERO

soppressata, coppa, mortadella, roasted red pepper, raw
red onion, whipped bacon fat, shredded lettuce,
mozzarella, red wine vinegar, seeded semolina

THAI ROAST BEEF **N**

FORAGERS' roast beef, green curry mayo, lime, watercress,
cucumber, shredded carrot, cilantro, red onion,
roasted peanuts, baguette

ONE FISH TWO FISH RED FISH BLUE CHEESE

sardines, mayo, romaine, tomato, marinated red onion,
crumbled blue cheese, sliced multigrain

AVOCADO CAPRESE

mozarella, roasted tomato, avocado, basil, extra virgin
olive oil, balsamic vinegar, seeded semolina

CURRANT TURKEY

turkey, caprocho de cabra, smoked currant chutney,
dijon, watercress, baguette

CHEESE SARNIE

Barber's 1833 cheddar, red onions, cornichons, iceberg
lettuce, butter, mayo, roast tomato & pepper spread,
on sliced multigrain

DEVILISH HAM

ham, devilish sauce, sliced egg, potato chips, chopped
scallions, spinach, seeded semolina

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