

Three Owls

# CATERING MENU



## ABOUT US

Three Owls Market is a market and cafe in the West Village that represents our vision of what a modern deli can look like in New York. Open all day, we serve a rotating menu of prepared foods, rotisserie, sandwiches, large plates, housemade pastries, coffee, beer, and natural wines, with a grocery for both pantry staples and new discoveries.

Our food is inspired by our favorite eating places: small-town specialty food shops, European markets, and classic New York delis. Here at 800 Washington Street, we love nothing more than feeding our neighborhood and its visitors in our shop. We look forward to bringing Three Owls to you with our abundant, Mediterranean-inspired catering. Happy eating!

## HOW IT WORKS

48-hours notice is required for all orders. \$150 minimum catering order.

Delivery in Manhattan for \$45. Inquire about cost of delivery to other boroughs, Westchester, CT and Long Island.

## QUESTIONS?

Please reach out to us at [catering@threeowlsmarket.com](mailto:catering@threeowlsmarket.com)





# BREAKFAST

## Breakfast Cups

**One Dozen; Choose Two**

\$72

- Yogurt & Granola Parfaits with Preserves (gf)
- Coconut Chia Seed Pudding (vegan / gf)
- Maple & Banana Overnight Oats with Seed Crumble (vegan / gf)
- Citrus & Poppy Seeds (vegan / gf)

## House Pastry Platter

**Baker's Dozen Assorted; Choose Three**

\$48

- Blueberry Crumb Muffin
- Banana Walnut Muffin
- Chocolate Crumb Muffin
- Raspberry Walnut Jam Bar
- Spiced Pumpkin Tea Cake
- Jam Swirl Teacake
- House Granola Bars (gf)

## Toast Platter

**One Dozen Toasts on Sullivan Street Sourdough**

\$96

A combination of avocado toasts and whipped ricotta toasts with seasonal fruit

## Seasonal Fruit Platter Serves 8-12

Assortment of fresh seasonal fruit with mint

\$70

## Whole Quiche

**Serves 6-8**

\$32

- Smoked Salmon, Ricotta & Chive
- Charred Squash with Pesto Swirl  
+ Crispy Bacon Bits, \$8

## Egg Sandwiches

**6 Individual Egg Sandwiches**

\$72

The Classic Egg & Cheese

- + Crispy Bacon, \$2
- + Caramelized Onion, \$1
- + Avocado, \$2
- + Heirloom tomato, \$2
- + Gluten-free roll, \$3

## Mini Frittatas

**One Dozen; Choose One**

\$48

- Bacon, Arugula & Caramelized Onion (gf)
- Charred Squash and Goat Cheese (gf)

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# VEGETABLES, GRAINS & SALADS

**Small: serves 8-10**

**Large: serves 12 - 15**

## Kale Tahini Salad

A Three Owls classic. Marinated kale, creamy tahini, sunflower seeds (vegan / gf)

\$65 / \$120

## Quinoa & Roasted Eggplant Salad

Quinoa tossed with eggplant, zucchini, carrots & feta (gf)

\$65 / \$120

## Farro & Roasted Carrot

Farro with roasted carrots, radicchio & toasted almonds (vegan / gf)

\$70 / \$130

## Pearled Barley Tabbouleh

Heirloom tomatoes, zucchini, eggplant & mediterranean herbs (vegan)

\$70 / \$130

## Peanut Sesame Noodles

Our take with peanut, tahini, cucumber, carrots & scallions (vegan)

\$70 / \$130

## Roasted Winter Squash

Butternut squash, frisée, bartlett pear & toasted walnuts (vegan / gf)

\$75 / \$140

## Crispy Brussels Sprouts

Roasted Brussels sprouts with herbs & honey piquillo sauce (gf)

\$70 / \$130

## Tarragon & Confit Garlic Roasted Broccoli

Roasted broccoli lightly dressed with herbs & tarragon vinaigrette

\$80 / \$150 (vegan)

## Masala Cauliflower with Golden Raisins

Charred cauliflower with masala curry yogurt, marinated onion & pickled golden raisins (gf)

\$75 / \$140

## Kale Caesar Salad

Kale, radicchio, apple & mixed seeds with vegan caesar dressing

\$70 / \$130 (vegan / gf)

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# MAINS

**Small: serves 8-10**

**Large: serves 12 - 15**

## Balsamic Marinated Chicken Breast

Sliced grilled chicken breast, blistered cherry tomatoes

\$90 / \$170 (dairy-free / gf)

## Tamari & Honey Glazed Salmon

Salmon fillets in an overnight soy & honey marinade

\$90 / \$17 (dairy-free / gf)

## Citrus & Fennel Rotisserie Chicken

House brined rotisserie chicken with our chopped herb sauce

\$60 / \$110 (dairy-free / gf)

## Marinated Flank Steak

Sliced flank steak with frisée salad and our chopped herb sauce

\$95 / \$180 (dairy-free / gf)

## Gluten-Free Veggie Cakes

Julienned vegetable cakes with lemon horseradish sauce

\$65 / \$12 (dairy-free / gf)

## Grain-Free Salmon Cakes

Hand chopped salmon cakes with dill yogurt sauce

\$75 / \$140 (gf)

## Barbecue-Glazed Chicken Thighs

Bone-in chicken slathered in our housemade barbecue sauce

\$90 / \$170 (dairy-free / gf)

## Parmesan Crusted Cauliflower Steak

Cauliflower steak with crispy capers, roasted peppers & lemon

\$80 / \$150 (contains dairy / gf)

# SANDWICHES

**10 Sandwiches on Sullivan Street bread; Choose Two**  
\$120

- Three Owls Chicken Salad with Bibb Lettuce
- Tomato, Mozzarella, Pistachio Pesto
  - + Balsamic Grilled Chicken
  - + Prosciutto
- Bacon, Radicchio, Roasted Pepper & Spicy Aioli
- Hummus, Avocado, Sprouts, Honey Mustard
- Spicy Chicken & Avocado



# ENTERTAINING

## Boards

Serves 8 - 12

### Charcuterie & Cheese

Chef's selection of cured meats & cheeses, olives, seasonal fruit, mixed nuts and assorted crackers

\$170

### Smoked Trout Dip

Housemade crostini, radish crudités

\$110

## Canapés

**Build your own hors d'oeuvres board, prices per dozen**

Seared Carolina Shrimp Skewers, Salsa Verde (24 shrimp)

\$62

Prosciutto-Wrapped Charred Apple, Burnt Honey (dairy-free / gf)

\$32

Seared Tuna, Togarashi, Watermelon Radish (dairy-free / gf)

\$48

Pigs in a Blanket, Honey Mustard Aioli

\$32

Flank Steak Little Gem Wraps (dairy-free / gf)

\$48

### Market Crudités & Dips

Selection of seasonal vegetables with housemade hummus & lemon dill yogurt spread

\$90

### Seasonal Fruit Platter

Assortment of fresh seasonal fruit with mint

\$70

Crispy Brussels Sprout & Honey Piquillo Skewers (gf)

\$32

Mushroom Duxelle & Shallot Tartlet with Thyme

\$36

Caramelized Fig Preserve Toasts, Shaved Gruyère (vegan / gf)

\$32

Roasted Delicata Squash, Whipped Ricotta & Herbs (gf)

\$32

Creamy Polenta Squares, Goat Cheese, Crispy Sage (gf)

\$36

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# SWEETS

## Mini Sweets

### Assortment of 40 Mini Sweets; Choose Three

\$70

Salted Butter Chocolate Chunk Cookie

Peanut Butter Cookie (vegan / gf)

Oatmeal Raisin Walnut Cookie

Coconut Macaroons (gf)

Classic Fudgy Brownie

Brown Butter Blondie

## Salted Butter Chocolate Chunk Cookie Platter

Bakers dozen of our (almost) famous cookies; 48

## Caramel Apple Crisp

Individual apple crisps with brown sugar crumble

Bakers Dozen; \$72

## Spiced Pumpkin Tea Cake

Miniature loaf cake; serves 4

\$18

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# DINNER PARTY!

Let us do what we do best and put together your next feast to host at home!

## Fall Vegetable Feast

\$32 per person

- Parmesan-Herb Crusted Cauliflower Picatta
- Pearled Barley Tabbouleh with Eggplant & Herbs
- Kale Salad with Apple, Goat Cheese and Pepitas
- + **Add:** Roasted Rainbow Carrots with Coriander & Herbs, **\$3**

## Rotisserie Chicken Night

\$36 per person

- Citrus & Fennel Brined Rotisserie Chicken with Salsa Verde
- Roasted Root Vegetables with Horseradish Cream
- Classic Romaine Salad with Apples & Toasted Walnuts
- + **Add:** Tarragon & Garlic Confit roasted Broccoli, **\$3**

+ **Add:** Caramel Apple Oat Crisp, **\$5**

+ **Add:** Classic Fudgy Brownie, **\$4**

+ **Add:** Salted Chocolate Chunk Cookie, **\$4**

## The Classics

\$34 per person

- Balsamic Marinated Chicken with Blistered Tomatoes
- Toasted Farro with Roasted Carrots & Rosemary Vinaigrette
- Farmhouse Salad with Green Herb Caesar, Bacon & Croutons
- + **Add:** Roasted Squash with Charred Fennel & Walnuts, **\$3**

## Crowd Pleaser Feast

\$38 per person

- Tamari Honey Seared Wild Caught Salmon
- Seasoned White Quinoa & Charred Eggplant
- Chicory Salad with Grilled Citrus & Fennel Vinaigrette
- + **Add:** Roasted Rainbow Carrots with Coriander & Herbs, **\$3**

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