

SALADS

*small serves 6-8 guests large
serves 12-16 guests*

MIXED GREENS

house pickled onions, red wine vinaigrette - 30/60

KALE CAESAR

anchovy, lemon, parmesan, crouton - 30/60

APPLE CHEDDAR

*granny smith, Cabot clothbound cheddar, organic lettuces,
shaved beets, endive, maple vinaigrette - 40/70*

PEAR AND ROQUEFORT

arugula, candied walnuts, maple vinaigrette - 40/70

BIBB LETTUCE

pancetta, roquefort, red onion, buttermilk - 40/70

ROASTED CARROTS

honey, smoked shoyu, scallion, sesame, roquefort - 45/75

MARINATED CALAMARI

celery, olives, fennel, orange - 45/75

SOUP

\$30 serves 6-10 guests

TOMATO

ROASTED SEASONAL SQUASH

POTATO LEEK

CHICKEN

SMOKE PORK AND LENTIL

MUSHROOM

SIDES

\$36 serves 4-6 guests

POTATO PUREE

SAUTEED DAILY GREENS

ROASTED CAULIFLOWER

SAUTEED BROCCOLI RABE

ROASTED SEASONAL SQUASH

DUCK FAT POTATO

HERBED POTATO SALAD

MARKET SLAW

MARKET GRAIN SALAD

SANDWICHES

minimum 6 per item to order

PLATTERS

\$10 per sandwich

cut into pieces to allow mixing & sharing

BOXED LUNCHES

\$16 per box

*includes sandwich, seasonal fruit, choice of chips
or market side, cookie and beverage*

DUCK OR PORK RILETTES

cornichon, mustard, lettuce

PATE DE CAMPAGNE

cornichon, mustard, lettuce

TUNA

confit tuna, gem lettuce, basil remoulade

HAM

gruyere, quince mustard, red onion

VEGETARIAN

coach farms chevre, roasted squash, lettuce

TURKEY CLUB

*house smoked bacon, sundried tomato pate,
gem lettuce, red onion*

CHICKEN

broccoli rabe, fontina, roasted peppers

HOUSE-MADE ROAST BEEF

lettuce, horseradish, pickle



menu subject to seasonal changes

PASTA

\$40 serves 6-8 guests

\$80 serves 12-16 guests

RIGATONI BOLOGNESE

fresh ricotta

ROASTED BROCCOLI LINGUINE

chili, parmesan, bread crumbs

RIGATONI DUCK RAGU

confit duck, tomato

RIGATONI SAUSAGE

tomato, parmesan

RIGATONI PORK CONFIT

cabbage, chili, bread crumbs

ENTREES

minimum 6 per item to order

SALMON MARKET PRICE

lemon cream sauce -mp

DUCK CONFIT

white beans, pancetta, caramelized onion -18

NEW YORK STRIP

grilled red onion, red wine sauce -27

SMOKED PORK SHOULDER

sauerkraut, mustard -18

MONKFISH STEW

spicy sausage, mussels, tomato -22

LAMB SHANK

yogurt, chile -22

VEAL BREAST

roasted cipollini onion, pancetta -22

SHORT RIB

mirepoix, fresh horseradish crème fraiche -22

CHICKEN

mustard jus -19

COCKTAIL PARTY

PLATTERS

serves 10-15 guests

CRUDITÉS

vegetables served alongside olive tapenade and hummus -75

CHARCUTERIE BOARD

house pickles, mustard, condiments -165

ARTISANAL CHEESE PLATE

honey, nuts, fruit, crostini, and crackers -185

PORK OR DUCK RILLETTES PLATE

mustard, pickles, rustic bread -125

GUACAMOLE

*served with authentic La Milpa de Rosa
nixtamal tortilla chips -75*

APPETIZER PIECES

by the dozen

DEVILED EGGS

smoked salmon, dill, cornichons, roe -36

PORK SPARE RIBS

gojuchang, sesame -45

PORK CROQUETTES

fried confit pork bites -24

SHORT RIB OR BURGER SLIDERS

cheese, caramelized onions -48

MUSHROOM TOAST

madeira, gruyere -36

SQUASH TOAST

herbed ricotta, spicy honey -24

TALEGGIO TOAST

quince, pine nut gremolata -36

DIPS AND DRESSINGS

priced per pint

SALAD DRESSINGS -8

HOUSE PICKLED VEGETABLES -8

HUMMUS -10

HARPER'S BUTTER -12

ROMESCO -16

OLIVE TAPENADE -16

BREAKFAST PLATTERS

serves 6

ASSORTED BALTHAZAR PASTRIES

harper's house butter and jam -30

ASSORTED MINI BAGELS

cream cheese -25

SALMON AND MINI BAGELS

smoked salmon, capers, onions, cream cheese -50

YOGURT GRANOLA PARFAIT

honey greek yogurt, house made granola -25

SEASONAL FRUIT -35

QUICHE

9" cut into 6 or 8 slices

QUICHE LORRAINE

house smoked bacon, onion, gruyere -45

SAUSAGE AND GOAT CHEESE

*house made fennel sausage (hot or sweet),
roasted peppers, arugula -45*

VEGETARIAN

broccoli, thyme, cheddar cheese -45

BEVERAGES

COFFEE TRAVELER

\$25 serves 8

FRESH SQUEEZED JUICE

\$18 per half gallon (orange or grapefruit)

BOTTLED WATER STILL

\$2 per bottle

BOTTLED SARATOGA WATER SPARKLING

\$3 per 12oz bottle

SODA

\$2 per can

menu subject to seasonal changes

LOCAL FOOD & DRINK
MAIN 92 STREET
HARPER'S

DOBBS FERRY - WESTCHESTER

1919 RH 2010

NEW YORK

ENTERTAINING MENU



contact catering@harpersonmain.com to order

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