



PUTNAM MARKET
www.putnammarket.com
518.587.FOOD

CATERING MENU

the best food and wine store between manhattan and montreal



frequently asked questions

HOW DO I PLACE AN ORDER?

Specialists are on hand to take your order from 9 to 5, Monday through Friday. We need your name, phone number, and payment information. Payment is due before your event. Let us know when you will pick up the order, or detailed delivery directions & time. *Prices are subject to change.*

DO YOU CHARGE FOR CATERING DELIVERY?

Our handling charge is \$5 for orders under \$100, \$10 for orders over \$100, \$25 for orders over \$500. There is a mileage charge of \$5 within 3 miles, or \$3.50 per mile for deliveries beyond 3 miles from our store. *Special charges may apply.*

CAN YOU PROVIDE SERVICE STAFF?

Yes, with a minimum order of \$500. The charge is \$27 per hour per staff member from the time they leave the store to the time they return. Chefs are \$37 per hour. If you would like us to just set up your food, the fee is \$25. Please allow at least a week's notice to book staff for your party.

WHAT IF I HAVE TO CANCEL MY ORDER?

We accept cancellations up to 48 hours before the order is due.

WHAT ARE YOUR HOURS?

We are open 9 to 7 Monday - Saturday and 10 to 5 on Sunday.

WHERE ARE YOU LOCATED?

At 431 Broadway in Saratoga Springs. There is parking behind our store. If you are picking up an order, we can bring it up to your car in the access road behind our store. Easy!

call: 518.587.3663

e-mail: orders@putnammarket.com

please allow us at least 72 hours notice for appetizers & platters

cold entrée platters

PICNIC CHICKEN PLATTER *SERVES 10-15* \$ 80
sliced parmesan chicken breasts with hickory smoke aioli

CHICKEN & BEEF PLATTER *SERVES 10-15* \$155
some of each, served with a pair of sauces: horseradish, and red pepper jelly. beautiful. order rolls separately.

CHICKEN BREAST PLATTER
sliced chicken breast served with cranberry mayonnaise.
\$55 small \$75 medium \$105 large

BEEF TENDERLOIN PLATTER
rare & thinly sliced, with grilled onions & roasted red bell peppers, accompanied by our horseradish sauce.
\$110 small \$165 medium \$265 large

POACHED SALMON PLATTER
sliced and served with our sour cream dill sauce.
\$105 small \$150 medium \$240 large

RUSTIC DINNER ROLLS *\$10.20 DZ*
freshly baked & split for sandwiches & cold entrée platters

heat and serve entrées (serve 8-12)

JAMBALAYA WITH RICE HEAT & SERVE \$110
chicken, shrimp, andouille sausage, tomatoes & vegetables.

PUTNAM DRY-RUBBED PULLED PORK HEAT & SERVE \$ 65

LIP-SMACKIN' MAC'N'CHEESE HEAT & SERVE \$ 55
a special blend of 4 cheeses; the ultimate mac & cheese.

TORTELLINI, MARINARA & MEATBALLS HEAT & SERVE \$ 60

HOME MADE LASAGNE HEAT & SERVE \$ 70
beef & sausage or roasted vegetable.
bake 60 min. also available gluten free, made with polenta.

HEAT & SERVE entrées come with heating instructions:
if you would like us to heat it for you,
add \$10 per dish.

we love food,
and we'd love to cater your event.
we'll deliver the food.
we'll deliver the wine too.
whether you're planning a business meeting
or a wedding, either way, we'll make it great.

for the morning

CLASSIC QUICHE ^{HEAT & SERVE} (serves 8 - 10) \$25
quiche lorraine **roasted vegetable**

MUSHROOM-GRUYERE FRITTATA ^{GF} (serves 8 - 10) \$25
served in wedges, at room temperature. gluten free.

START OF THE DAY

an assortment of our freshly baked scones and muffins.

\$30 small \$45 medium \$60 large

BAGELS & CREAM CHEESE

fresh bagels, assorted flavors, with cream cheese & butter.

\$35 small \$50 medium \$65 large

THE NEW YORKER

smoked salmon, red onion, tomatoes, capers & lemon wedges. served with fresh bagels, cream cheese, & butter.

\$90 small \$140 medium \$190 large

FRUITS OF THE SEASON ^{GF*}

a beautiful arrangement of sliced fruits, including melon, pineapple, strawberries & grapes. great any time of day.

\$40 small \$55 medium \$80 large

YOGURT & GRANOLA PLATTER (serves 8 - 10) \$35

bowls of organic vanilla Greek yogurt, sliced strawberries, and freshly-made fruit & nut granola.

FRESH COFFEE, DECAF, OR TEA* \$20 PER BOX

we freshly grind the beans for each box, which serves 12 cups. tea service includes hot water and a variety of teas. the service pot is disposable. comes with cups, stirrers, milk & sweeteners.

desserts

SWEET TEMPTATIONS*

home-made cookies & brownies.

\$30 small \$45 medium \$60 large

PUTNAM SAMPLER*

almond fingers, macaroons, brownies & chocolate-drizzled strawberries. delicious! mostly gluten free.

\$35 small \$50 medium \$65 large

ELEGANT DESSERT BUFFET*

brownies, petit fours, chocolate drizzled strawberries and french macarons. decadent.

\$65 small \$75 medium \$95 large

MINI CUPCAKE PLATTER \$35

assorted flavors, made to eat in 2 bites. 24 cupcakes, made from scratch from here at the market.

side salads

PUTNAM POTATO SALAD

red potatoes, red peppers, red onions & fresh spinach.

FRESH FRUIT SALAD ^{GF*}

bite-sized melon, pineapple, strawberries & grapes

PESTO TORTELLINI SALAD*

cheese tortellini & grape tomatoes tossed in basil pesto.

PUTNAM SESAME NOODLES

with red bell pepper & sesame-soy sauce

TABBOULEH QUINOA SALAD ^{GF}

with parsley, mint, red onion & cucumber

CAPRESE MOZZARELLA SALAD ^{GF*}

marinated baby mozzarella balls with grape tomatoes

PUTNAM BROCCOLI SALAD ^{GF*}

our grandmother's recipe: broccoli, bacon, apples & raisins.

PUTNAM KALE SALAD ^{GF*}

toasted almonds, dried cranberries, grapes & lemon vinaigrette.

ROASTED VEGETABLE PLATTER & SPINACH DIP ^{GF*}

red & yellow peppers, zucchini & summer squash

\$40 small \$55 medium \$80 large

green salads*

TOSSED OR CAESAR SALAD

\$25 small \$30 medium \$55 large

LEAF SPINACH SALAD ^{GF}

blue cheese, dried cranberries, walnuts & balsamic vinaigrette.

\$40 small \$55 medium \$80 large

entrée salads*

CHICKEN CAESAR SALAD ^{GF}

romaine with chicken, parmesan & our Caesar dressing

COBB SALAD ^{GF}

mixed greens with chopped chicken breast, bacon, tomato, hard boiled egg and avocado, with our balsamic vinaigrette

GREEK SALAD ^{GF}

mixed greens with chickpeas, roasted red peppers, cucumbers, kalamata olives and feta, with our balsamic vinaigrette

SARATOGA SALAD ^{GF}

baby spinach with chicken breast, dried cranberries, toast-ed walnuts, blue cheese and raspberry vinaigrette

\$40 small \$55 medium \$80 large

please allow us 24 hours notice for
breakfast & lunch catering.

* order by 10am and these may be ready after 2 pm

sandwiches*

SPECIALTY SANDWICH PLATTER

an assortment of our most popular big deli sandwiches (putnam, governor, hathorn, congress, paradise & big red) heaped high on a tray. dill pickles on the side.

\$10 per sandwich, minimum of 5 people

AMERICAN WRAP PLATTER

classics on whole wheat wraps: cracked pepper turkey, american & mayo; roast beef, provolone & russian; chicken salad; ham, swiss & dijon; and fresh vegetables, provolone & herb mayo.

\$9 per sandwich, minimum of 5 people

PETITE RUSTIC SANDWICHES

tasty & simple: hickory chicken salad, tuna salad, turkey & cranberry mayo, fresh mozzarella & pesto mayo on rustic rolls. great for a book club, bridal or baby shower.

\$4.75 each, minimum of 1 dozen

PUTNAM SIGNATURE BAGUETTE SANDWICHES

a delicious assortment, including: caesar chicken; turkey, apple & honey mustard; prosciutto, provolone & fig spread; tomato, mozzarella & balsamic vinaigrette

\$40 small \$60 medium \$100 large

deli platters

CLASSIC DELI PLATTER

roast beef, cracked pepper turkey & black forest ham along with swiss & american cheese on a platter, crisp lettuce, tomatoes, condiments & dill pickles, and an assortment of breads.

\$80 small \$125 medium \$200 large

DELUXE DELI PLATTER

roast beef & cracked pepper turkey, house-made hummus, roasted vegetables & hickory chicken salad with brie & swiss cheese. lettuce, tomatoes, condiments, dill pickles & baguettes.

\$90 small \$140 medium \$225 large

specials for businesses & gatherings*

MIMIMUM order is for 8 people. EACH meal includes paper products & serving utensils. Order drinks separately. There are no substitutions or discounts for these packages.

THE MORNING MEETING SPECIAL

an assortment of our homemade muffins & scones, with a fresh fruit tray. **\$8 per person / B1**

FRESH COFFEE, DECAF, OR TEA **\$20 PER BOX**
each service box holds 12 cups and is disposable. comes with cups, stirrers, milk & sweeteners.

THE MARKET SPECIAL

A delicious lunch of specialty deli sandwiches, with pesto tortellini salad and a platter of cookies and brownies.

\$12.50 per person / L1

THE PREMIUM SPECIAL

Even more impressive, with half a specialty deli sandwich per person, with fresh fruit salad, pesto tortellini salad and a platter of our scratch-baked cookies and brownies.

\$14.50 per person / L2

THE WRAP SPECIAL

Easy to eat wraps: cracked pepper turkey, american & mayo, roast beef, provolone & russian, chicken salad, ham, swiss & dijon, and fresh vegetables, provolone & herb mayo along with pesto tortellini salad, cookies & brownies.

\$11.50 per person / L5

beverages

We sell water, iced tea & soft drinks by the bottle or case. We can provide coffee & tea service. We sell beer & ice.

If you'd like wine for your party, please call The Wine Room, (518) 583-WINE (9463). Tell us about your menu, and we'll match the wines to your tastes and your budget.

our platters are sized as follows:

small serves 7-10 medium serves 10-15

large serves 15-25

we'll work with you to find the right quantity
for your event and budget.

please allow us 24 hours notice for breakfast & lunch catering
* order by 10am and these may be ready after 2 pm

we make everything from scratch for the best, freshest flavors.
we deliver.

call: 518.587.3663

fax: 518.587.1624

11/30/2018

e-mail: orders@putnammarket.com

specialty platters

TASTE OF ITALY *SERVES 10-15* **\$90**
slices of genoa salami, chianti salami, and prosciutto with marinated mozzarella, mixed olives, stuffed cherry peppers, and long stemmed artichokes.

DIRECT FROM FRANCE *SERVES 10-15* **\$90**
slices of ham with country style pâté, ossau-iraty cheese from the pyrenees, st andré cheese, niçoise and oil-cured olives, champagne mustard, red grapes and cornichons.

SPANISH SAMPLER *SERVES 10-15* **\$90**
serrano ham and sliced chorizo with manchego cheese, fig-almond cake, piquillo pepper spread, mixed olives, roasted marcona almonds.

MEZZE DIPPING PLATTER *SERVES 10-15* **\$70**
house-made hummus, spinach dip, harissa, herbed chevre, mixed olives, stuffed grape leaves, & fresh bell peppers.

CUSTOM CHEESE PLATTER* *SERVES 8-12* **\$65**
we arrange your selection with dried & fresh fruit. sliced baguette & crackers come on the side. Pick 3 cheeses:

<i>triple-crème brie</i>	<i>st andré</i>	<i>humboldt fog[†]</i>
<i>cotswold with chives</i>	<i>parrano</i>	<i>quebec cheddar[†]</i>
<i>manchego</i>	<i>goat gouda</i>	<i>hunterman[†]</i>

[†]add \$5 for each of these premium cheeses

SKEWER TRIO PLATTER *SERVES 10-15* **\$70**
a dozen skewers of each, pick 3:
mozzarella, tomato & basil *prosciutto, melon & grape*
melon, pineapple & strawberry *ham, cheddar & cornichon*
pesto tortellini & grape tomato *salami, provolone & olive*

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hors d'oeuvres by the dozen **\$18/dz**

these come chilled, ready for you to warm and serve.

heating instructions included with every order.

SPANAKOPITA *flaky pastry pockets with spinach & feta*

ASSORTED MINI QUICHE *includes vegetable & quiche lorraine*

EDAMAME DUMPLING *vegan dumplings, a crowd-pleaser*

PIGS IN A BLANKET *a classic*

SAMOSAS *pastry pockets with potato, vegetables, & Indian spices*

classic appetizers

PUTNAM STUFFED BREAD *SERVES 10-15* **\$50**
a rustic loaf filled our spinach dip, surrounded with bread cubes, fresh broccoli, carrots, celery, cucumber & red pepper slices.

DIM SUM PLATTER *SERVES 10-15* **\$80**
60 bite-sized seafood dumplings & edamame dumplings, served with teriyaki dipping sauce.

MINI QUICHE SQUARES *SERVES 10-15* **\$55**
80 bite-sized house-made quiche squares, to serve at room temperature. includes roasted vegetable and classic quiche lorraine.

SEAFOOD PLATTER *SERVES 10-15* **\$110**
20 jumbo poached shrimp, 15 dim sum & 15 bite-sized crabcakes with lemon wedges, cocktail sauce & old bay dipping sauce.

MINI CRABCAKES WITH OLD BAY DIPPING SAUCE
pan-grilled crab cakes served with seasoned dipping sauce.
\$65 (36 crabcakes) **\$95** (50 crabcakes) **\$150** (80 crabcakes)

CLASSIC SHRIMP PLATTER
jumbo shrimp with lemon wedges & zingy cocktail sauce.
\$60 (24 shrimp) **\$90** (36 shrimp) **\$150** (60 shrimp)

CHICKEN DIPPER PLATER
skewered chicken breast with three dipping sauces: honey mustard, maple chipotle and pesto aioli.
\$55 small **\$75 medium** **\$105 large**

PUTNAM MEATBALLS* HEAT & SERVE *SERVES 10-15* **\$50**
great for parties, 60 bite-sized beef meatballs. serve warm.
maple chipotle **tomato parmesan**

PINWHEEL PLATTER*
bite-sized pinwheel wraps include roast beef & horseradish-cheddar spread; avocado, sprouts, spinach & herb mayo; and smoked turkey, cheddar & honey mustard.
\$36 small **\$54 medium** **\$90 large**

PUTNAM DIPS FOR ENTERTAINING* **\$7.99 PINT**
Freshly made, ready to serve.
garlic hummus **spinach & water chestnut**

PUTNAM DIPPERS
bag of 35 fresh baguette slices **\$3.99**
bag of 25 crispy crostini **\$5.99**
bag of Stacy's pita chips **\$4.79**

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