



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. Call 518.587.3663 X3. Payment is due before your event. *Prices are subject to change.*

DO YOU CHARGE FOR DELIVERY?

We deliver 10am - 5pm every day. Handling Charge is \$5 for orders under \$100, \$10 for orders over \$100, \$25 for orders over \$500. Mileage Charge is \$5 locally, or \$4 per mile for deliveries beyond 3 miles from our store. A \$35 charge applies to pickup/deliveries outside these hours.

CAN YOU PROVIDE SERVICE STAFF?

Yes, with a minimum order of \$500. The charge is \$30/hr per server from the time they leave the store to the time they return. Chefs are \$40/hr. If you would like us to just set up your food, the fee is \$35. 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?

10 to 6 Monday - Saturday, 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.

call: 518.587.3663

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

cold entrée platters

PICNIC CHICKEN PLATTER ^{GF} SERVES 10-15 \$ 95
sliced parmesan all-natural chicken breasts with hickory smoke aioli.

CHICKEN BREAST PLATTER ^{GF}
sliced all-natural chicken breast served with cranberry mayonnaise.

\$70 small \$95 medium \$130 large

BEEF TENDERLOIN PLATTER ^{GF}
rare & thinly sliced, with grilled onions & roasted red bell peppers, accompanied by our horseradish sauce.

\$150 small \$210 medium \$315 large

POACHED SALMON PLATTER ^{GF}
sliced and served with our sour cream dill sauce.

\$125 small \$195 medium \$295 large

BAGUETTE PIECES (8) \$ 7.99

MINI-CROISSANTS (8) \$10.99

sliced to accommodate sandwiches

heat and serve entrées (serve 8-12)

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

PUTNAM DRY-RUBBED PULLED PORK ^{GF} HEAT & SERVE \$ 75

LIP-SMACKIN' MAC'N'CHEESE ^{HEAT & SERVE} \$ 65
a special blend of 4 cheeses; the ultimate mac & cheese.

TORTELLINI, MARINARA & MEATBALLS ^{HEAT & SERVE} \$ 60

HOME MADE LASAGNE ^{**HEAT & SERVE} \$ 80

beef & sausage or roasted vegetable.

***also available gluten free, made with polenta, +\$10*

HEAT & SERVE entrées come with heating instructions:
if you would like us to heat it for you,
add \$15 per dish.

small serves 7-10 medium serves 10-15 large serves 15-25

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,
we'll make it great.
Please tell us if you have an allergy.

for the morning

CLASSIC QUICHE ^{HEAT & SERVE} (serves 8 - 10) \$30
quiche lorraine **roasted vegetable**

EGG FRITTATA^{GF} (serves 8 - 10) \$28
served in wedges, at room temperature. gluten free.
mushroom & gruyere **ham & swiss**

START OF THE DAY
an assortment of our freshly baked scones and muffins.
\$35 small \$52 medium \$70 large

BAGELS & CREAM CHEESE
fresh bagels, assorted flavors, with cream cheese.
\$40 small \$57 medium \$75 large

THE NEW YORKER
smoked salmon, red onion, tomatoes, capers & lemon
wedges. served with fresh bagels, cream cheese, & butter.
\$98 small \$145 medium \$200 large

FRUITS OF THE SEASON^{GF}
a beautiful arrangement of sliced fruits, including melon,
pineapple, strawberries & grapes. great any time of day.
\$45 small \$60 medium \$85 large

YOGURT & GRANOLA PLATTER (serves 8 - 10) \$40
bowls of organic vanilla Greek yogurt, sliced strawberries,
and freshly-made fruit & nut granola.

FRESH COFFEE, REGULAR OR DECAF* \$24 PER BOX
we freshly grind the beans for each box, which serves 12 cups.
the service pot is disposable. comes with cups, stirrers, milk &
sweeteners.

desserts

SWEET TEMPTATIONS*
home-made cookies & brownies.
\$35 small \$50 medium \$65 large

PUTNAM SAMPLER^{GF*}
almond fingers, macaroons, cheesecake brownies & choco-
late-drizzled strawberries. all gluten free, all delicious!
\$40 small \$55 medium \$70 large

ELEGANT DESSERT BUFFET*
brownies, petit fours, chocolate drizzled strawberries and
french macarons. decadent.
\$65 small \$75 medium \$105 large

MINI CUPCAKE PLATTER \$40
assorted flavors, made to eat in 2 bites. 25 cupcakes,
made from scratch from here at the market.

small serves 7-10 medium serves 10-15 large serves 15-25

* order by 10am and these can be ready after 1 pm

side salads

PUTNAM POTATO SALAD^{GF}
red potatoes, red peppers, red onions & fresh spinach.

FRESH FRUIT SALAD^{GF*}
bite-sized melon, pineapple, strawberries & grapes.

BOWTIE PASTA SALAD*
tossed with fresh spinach, sundried tomatoes & evoo

PESTO TORTELLINI SALAD*
cheese tortellini & grape tomatoes tossed in basil pesto.

PUTNAM SESAME NOODLES
with red bell pepper & sesame-soy sauce.

MEXICAN STREET CORN QUINOA SALAD^{GF}
with poblano & red peppers, cilantro & chili-lime dressing.

CAPRESE MOZZARELLA SALAD^{GF*}
marinated baby mozzarella balls with grape tomatoes.

PUTNAM BROCCOLI SALAD^{GF*}
a family recipe: broccoli, bacon, apples & raisins.

ROASTED VEGETABLE PLATTER & SPINACH DIP^{GF}
red & yellow peppers, zucchini, squash & grilled onions.
\$45 small \$60 medium \$85 large

green salads

TOSSED OR CAESAR SALAD
\$30 small \$40 medium \$60 large

LEAF SPINACH SALAD^{GF}
blue cheese, dried cranberries, walnuts & balsamic
vinaigrette.

PUTNAM KALE SALAD^{GF*}
almonds, dried cranberries, grapes & lemon vinaigrette.
\$45 small \$60 medium \$85 large

entrée salads*

CHICKEN CAESAR SALAD
romaine with chicken, parmesan & our Caesar dressing

COBB SALAD^{GF}
mixed greens with chopped chicken breast, bacon, tomato,
blue cheese and avocado, with our balsamic vinaigrette

GREEK SALAD^{GF}
mixed greens with chickpeas, roasted red peppers, cucum-
bers, kalamata olives and feta, with our balsamic vinaigrette

SARATOGA SALAD^{GF}
baby spinach with chicken breast, dried cranberries, toast-
ed walnuts, blue cheese and balsamic vinaigrette
\$50 small \$65 medium \$95 large

sandwiches*

SPECIALTY SANDWICH PLATTER

an assortment of our most popular deli sandwiches
heaped high on a tray, dill pickles on the side:
putnam— *smoked turkey, brie & honey mustard*;
governor— *cracked pepper turkey, provolone,*
avocado spread & herb mayo;
hathorn— *roast beef & horseradish cheddar spread*;
congress— *hickory chicken salad*;
paradise— *smoked ham, swiss, dijon & cranberry mayo*;
karista— *fresh mozzarella, roasted peppers & pesto mayo*
\$14.50 per sandwich, minimum of 5 people

AMERICAN WRAP PLATTER

classics on whole wheat wraps:
cracked pepper turkey, american & mayo;
roast beef, provolone & russian;
hickory chicken salad;
ham, swiss & dijon;
and fresh vegetables, provolone & herb mayo.
\$12 per sandwich, minimum of 5 people

PETITE CROISSANT SANDWICHES

great for a book club or a shower. tasty & simple:
hickory chicken salad,
roast turkey & cranberry mayo,
fresh mozzarella, kale & balsamic glaze,
smoked ham & honey mustard on mini-croissants.
\$4.95 each, minimum of 1 dozen

PUTNAM SIGNATURE BAGUETTE SANDWICHES

a delicious assortment, including:
caesar chicken; *turkey, apple & honey mustard*;
prosciutto, provolone & balsamic vinaigrette;
tomato, mozzarella & pesto mayo
\$45 small \$65 medium \$110 large

deli platters

CLASSIC DELI PLATTER

roast beef, cracked pepper turkey & black forest ham
along with swiss & american cheese on a platter, lettuce,
tomatoes, condiments & dill pickles, and an assortment of
breads.
\$88 small \$135 medium \$220 large

please allow us 24 hours notice for breakfast & lunch catering

* order by 10am and these can be ready after 1 pm

Please tell us if you have an allergy.

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. \$9 per person / B1

FRESH COFFEE, REGULAR OR DECAF* \$24 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 pasta
salad and a platter of cookies and brownies.
\$16.50 per person / L1

THE PREMIUM SPECIAL

even more impressive, with half a specialty deli sandwich
per person, with fresh fruit salad, pasta salad and a platter
of our scratch-baked cookies and brownies.
\$18.50 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 pasta salad, cookies & brownies.
\$13.50 per person / L5

beverages

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

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.

call: 518.587.3663

e-mail: orders@putnammarket.com

02/22/2024

charcuterie & grazing platters

THE GRAND CHARCUTERIE PLATTER

brie from france, spanish manchego, vermont cheddar and herbed local chevre complement slices of genoa salami and prosciutto. dried apricots, dried figs & dried cranberries along with fresh strawberries and red grapes add contrast and color. almonds, olives and hot honey bring pizzazz. we add port wine cheese spread to the medium platter.

\$125 small \$180 medium \$290 large

TASTE OF ITALY^{GF} SERVES 10-15 \$100

slices of genoa salami, chianti salami, and prosciutto with marinated mozzarella, mixed olives, stuffed cherry peppers, and long stemmed artichokes.

MEZZE DIPPING PLATTER^{GF} SERVES 10-15 \$85

house-made hummus, spinach dip, harissa, herbed chevre, mixed olives and stuffed grape leaves with bell peppers. broccoli and carrots for dipping.

DIRECT FROM FRANCE^{GF} SERVES 10-15 \$100

slices of ham with country style pâté, herbed chevre, st andré cheese, assorted olives, mustard, strawberries, red grapes and cornichons.

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>goat gouda</i>
<i>aged gouda</i>	<i>parrano</i>	<i>manchego</i>

PÂTÉ & CHEESE PLATTER* SERVES 8-12 \$95

french brie and imported gruyere with country style pâté, truffled chicken liver mousse pâté, cornichons, red grapes & strawberries with sliced baguette & crackers on the side.

SKEWER PLATTER SERVES 10-15 \$70

18 skewers of each, pick 2:

<i>mozzarella, tomato & basil</i>	<i>prosciutto, melon & grape</i>
<i>melon, pineapple & strawberry</i>	<i>ham, cheddar & cornichon</i>
<i>pesto tortellini & grape tomato</i>	<i>salami, provolone & olive</i>

classic appetizers

PUTNAM STUFFED BREAD SERVES 10-15 \$60

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 \$85

60 bite-sized seafood dumplings & edamame dumplings, served with teriyaki dipping sauce.

MINI QUICHE SQUARES^{GF} SERVES 10-15 \$55

60 bite-sized house-made quiche squares, to serve at room temperature. includes roasted vegetable and classic quiche lorraine.

SEAFOOD PLATTER SERVES 10-15 \$125

20 colossal 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.

\$72 (24 crabcakes) \$108 (36 crabcakes) \$180 (60 crabcakes)

CLASSIC SHRIMP PLATTER^{GF}

colossal shrimp with lemon wedges & zingy cocktail sauce.

\$72 (24 shrimp) \$108 (36 shrimp) \$180 (60 shrimp)

CHICKEN SATAY PLATER^{GF}

skewered all-natural chicken breast with two dipping sauces: garlic peanut & maple chipotle.

\$60 (24 skewers) \$80 (36 skewers) \$110 (60 skewers)

PUTNAM MEATBALLS* ^{HEAT & SERVE} SERVES 10-15 \$60

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.

\$45 small \$65 medium \$110 large

PUTNAM DIPS FOR ENTERTAINING^{GF*} \$8.99 PINT

Freshly made, ready to serve.

garlic hummus spinach & water chestnut

small serves 7-10 medium serves 10-15 large serves 15-25

please allow us 72 hours notice for appetizers & platters
* order by 10am and these may be ready after 2 pm

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your event and budget.