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## about the noah's family

Chef Noah Schwartz is a native Long Islander and New England Culinary Institute alumnus. Noah began his culinary career in Sonoma, working in some of California wine country's premier restaurants. There, he met his wife and noah's co-owner, Sunita Schwartz. While studying under one of the best winemakers in Sonoma, Sunita became a respected wine expert. Sunita applies her vast knowledge to noah's beverage program which highlights a curated, eclectic list of local and world wines and cocktails. They fell in love with the North Fork and, in 2010, chose Greenport as the home for noah's. The availability of so many unique farms and local ingredients inspires the menu every day.

Allow us create custom seasonal menus for your special occasion that exceeds your wishes and needs. Our events director, will hold your hand every step of the way through menu planning, vendor suggestions, event planner coordination, and rental . She will be there the day of your event to make sure it is everything you wished for!

Event tastings are welcome and happily deducted from your bill upon signing.  
Discount 10% from your welcome party or farewell brunch booked along with your wedding  
Contact us to to set up a complimentary phone consultation





# passed bites



## VEGETARIAN

Moroccan Hummus, Grilled Pita  
Summer Vegetable and Herb Spring Rolls Served with Ponzu Sauce  
Local Baby Spinach and Catapano Goat Cheese Tartlet  
Grilled Farm Vegetable Skewers, Pesto Dipping Sauce  
Buffalo Cauliflower, Shaved Celery, Crumbled Blue Cheese  
Vegetable Potstickers Soy Dipping Sauce  
Seasonal Arancini  
Spanakopita, local Spinach and Dill  
Crispy Mac and Cheese Bites  
Truffle Gougères

## SEAFOOD

Poached Shrimp with Avocado Mousse  
Steamed Shrimp Shumai  
Smoked Salmon with Crème Fraîche and Chives  
Baked Clams with Garlic Parmesan and Pancetta Herb Breadcrumbs  
Steamed or Fried Shrimp Dumplings with Soy Dipping Sauce  
Roasted "Everything" Salmon on Bagel Chip  
Paella Bite with Saffron Aioli  
Miso Cod Bites  
Shrimp Cocktail

## MEAT

Steak Frites on Local Potato Chip  
Grilled Chicken and Cherry Tomato Skewers with Pesto  
Jalapeño Ginger Glazed Chicken Lollipop  
Crescent Farms Pulled Duck BBQ Slider  
Grilled Steak Skewers with Chipotle Aioli  
Chicken Satay with a Thai Peanut Sauce  
Pomegranate Glazed Lamb Meatballs with Cucumber Raita  
Soy Braised Shortrib Skewers  
Ginger Pork Dumplings with Soy Dipping Sauce

*Choose 4 Passed Appetizers*

# stations



## DUMPLINGS(3)

Kale and Vegetable  
Edamame  
Spinach and Garlic  
Crispy Shrimp and Ginger  
Shrimp Shumai  
Chicken Lemongrass Potstickers  
Pork and Ginger

Sweet Chili Sauce, Soy Dipping Sauce, Chopsticks

## Flatbread (3)

-Margarita  
Wild Mushroom  
Vegan Grandma Style  
Clam and Bacon  
Seasonal Vegetable  
Pancetta, Basil, Red Pepper Flakes  
Zucchini, Mint, Aged Balsamic

Sweet Chili Sauce, Soy Dipping Sauce

## MAC AND CHEESE

Creamy 3 Cheese Mac  
\*Plus 4 toppings  
Fried Onions  
Pesto  
Toasted Bread Crumbs  
Roasted Broccoli  
Blistered Cherry Tomatoes  
Fried or Grilled Chicken  
Applewood Smoked Bacon

## LOCAL GRAZING STATION

Assorted Cheeses  
Local Farm Vegetables  
Herb Goat Cheese Ranch  
Seasonal Hummus  
Grilled Pita  
Nuts  
House Marinated Olives

## BAO BAR (3)

Harvest Vegetable  
Roasted Mushroom  
Hoisin Salmon  
Miso cod  
Salt and Pepper Shrimp  
Pulled Pork  
Braised Beef  
Teriyaki Chicken

## TACOS & SLIDERS(3)

Baja Cod Tacos with Cabbage and Avocado  
Grilled Steak Tacos with Chipotle Aioli  
Seasonal Vegetable Tacos with Salsa Verde  
Shrimp Rolls with Shrimp Salad, Shaved Fennel  
Pulled Pork BBQ with Wells Farm Park, Three Cabbage Slaw  
Mini Kobe Beef Sliders on Potato Buns  
Harvest Bahn Mi with Local Vegetables, Cilantro, Spicy Aioli

*Choose 1 Station - Additional Stations \$20pp*



# buffet



## ENTRÉES (3)

GRILLED STEAK with a Whole Grain Mustard Sauce or Salsa Verde or Horseradish Crème Fraîche

BRAISED BEEF with Red Wine, Herbs, Garlic

ROASTED FREE RANGE CHICKEN, Sautéed Local Mushroom Sauce

TEQUILA LIME CHICKEN, Citrus Jus

PAN LOCAL CATCH FISH with Salsa Verde

SEARED ATLANTIC SALMON Served with Basil Puree

SEASONAL JAMBALAYA with Peconic Bay Seafood, Tasso Ham, Rice

PEI MUSSELS with Hazelnut Romesco Broth, Andouille Sausage, Preserved Lemon

CAVATAPPI PRIMAVERA with Seasonal Vegetables, Pesto

VEGETARIAN SEASONAL RISOTTO with Local Farm Vegetables

## SALADS (1) & SIDES (2)

SATUR FARMS BUTTER LETTUCE SALAD with Cheese, Candied Nuts, Granny Smith Apples

SATUR FARMS ARUGULA SALAD with Seasonal Fruit, Goat Cheese

CAESAR SALAD with Parmesan, Black Pepper, Croutons

SMOKED CHEDDAR GRITS with Aged Cheddar, Green Onion

CRISPY LOCAL FINGERLING POTATOES, Sea Salt

STEAMED JASMIN RICE with Scallion

PASTA SALAD, Heirloom Tomatoes, Fresh Pesto. Catapano Feta Cheese

RATATOUILLE Tomatoes, Zucchini, Thyme

GREEN BEANS with Lemon and Garlic

SAUTÉED SPINACH with Preserved Lemon and Pine Nuts

SEP'S CORN SUCCOTASH with Edamame, Spring Onion, and Tomatoes

# family style



## APPETIZERS(1)

Crispy Teriyaki Tofu with Togarashi, Pea Greens  
Satur Farms Butter Lettuce Salad with Local Apples, Aged Cheddar, Marcona Almonds  
Caesar Salad with Parmesan, Black Pepper, Croutons  
Buffalo Cauliflower with Shaved Carrot and Celery Salad and Goat Cheese Ranch  
Vegetable Pasta with Penne, Seasonal Vegetables, Pesto  
Heritage Pork BBQ with Aged White Cheddar Grits  
PEI Mussels with Hazelnut Romesco Broth, Andouille Sausage, Preserved Lemon

## ENTREES (2 +individual vegetarian option)

CAVATAPPI PRIMAVERA - Seasonal Vegetables, Pesto  
VEGETARIAN SEASONAL RISOTTO - Local Farm Vegetables

SEARED LOCAL CATCH - Ratatouille, Herb Oil  
MISO GLAZED SALMON- Jasmin Rice, Seasonal Vegetable  
SEASONAL JAMBALAYA- Served with Peconic Bay Seafood, Tasso Ham  
PEI Mussels with Hazelnut Romesco Broth, Andouille Sausage, Preserved Lemon

GRILLED STEAK- Served With Roasted Fingerlings, Green Beans  
Whole Grain Mustard Sauce ,Salsa Verde or Horseradish Crème Fraîche  
BRAISED BEEF with Red Wine, Herbs, Garlic- Smoked Cheddar Polenta  
ROASTED FREE RANGE CHICKEN- Cheddar Grits, Watercress  
TEQUILA LIME CHICKEN - Served With Jasmin Rice, Bok Choy

+5pp for Additional Platters



# individually plated



## APPETIZERS(1)

SATUR FARMS BUTTER LETTUCE SALAD, Aged Cheddar, Candied Walnuts, Granny Smith Apples

SATUR FARMS ARUGULA SALAD, Local Strawberries, Catapano Goat Cheese, Pistachios

ROASTED BEET SALAD, Avocado, Red Grapefruit, Spiced Cashews

CAESAR SALAD with Parmesan, Black Pepper, Croutons

HERITAGE PULLED BBQ PORK, Smoked Cheddar Polenta

PEI MUSSELS with Hazelnut Romesco Broth, Andouille Sausage, Preserved Lemon

LONG ISLAND CLAM CHOWDER, Peconic Clams, Cream, Fingerling Potatoes, Sofrito

## ENTREES(3)

CAVATAPPI PRIMAVERA

Served with Seasonal Vegetables, Pesto

VEGETARIAN SEASONAL RISOTTO

Served with Local Farm Vegetables

SEARED LOCAL CATCH

Ratatouille, Herb Oil

MISO GLAZED SALMON

Jasmin Rice, Seasonal Vegetable

SEASONAL JAMBALAYA

Served with Peconic Bay Seafood, Tasso Ham, Rice

GRILLED STEAK with Whole Grain Mustard Sauce

or Salsa Verde or Horseradish Crème Fraîche

Served With Roasted Fingerlings, Green Beans

BRAISED BEEF with Red Wine, Herbs, Garlic

Served With Smoked Cheddar Polenta

ROASTED FREE RANGE CHICKEN

Served With Cheddar Grits, Watercress

TEQUILA LIME CHICKEN

Served With Jasmin Rice, Bok Choy

CHICKEN BOLOGNESE

Bucatini Pasta, Organic Tomato Sauce, Parmesan

# north fork fun



WELCOME PARTY (80pp) or WEDDING RECEPTION PACKAGES (see pricing page)

## POT-STYLE PECONIC BAY CLAMBAKE

Peconic Little Neck Clams, Shrimp, PEI Mussels, Andouille Sausage  
Sep's Sweet Corn, Fennel, Long Island Fingerling Potatoes  
Grilled Spiced Free Range Chicken  
Noah's Seasonal Risotto  
Satur Farms Butter Lettuce Salad - Aged Cheddar, Granny Smith Apples

## NORTH FORK BBQ

Grilled Steak with Salsa Verde  
PEI Mussels - Hazelnut Romesco Sauce, Preserved Lemon, Andouille Sausage  
Crispy Local Heirloom Fingerling Potatoes  
Grilled Seasonal Vegetables with Shaved Parmesan  
Individual Vegetarian Options for those who request it

## LOCAL LOBSTER FEAST(+15pp)

Steamed 1.5 Pound Long Island Lobster, Drawn Roasted Garlic Butter  
Seared Steak with Salsa Verde  
Grilled Sep's Sweet Corn  
Crispy Local Heirloom Fingerling Potatoes  
Spicy Arugula Salad, Catapano Goat Cheese

## HARVEST CELEBRATION

Herb Roasted Free Range Chicken with Mushroom Sauce  
Orient Butternut Squash Risotto, Toasted Pumpkin Seeds, Sage, Saba Vinegar  
Crispy Local Heirloom Fingerling Potatoes, Rosemary  
Moroccan Nofo Roasted Carrots, Olives, Mint, Pomegranate Molasses

*Ask about Rehearsal Dinner Packages and Grouping Discounts*



# dessert



## DESSERT OFFERINGS FOR ANY OCCASION(1)

KEY LIME PIE with Graham Cracker Crust, Fresh Whipped Cream, Candied Limes,

WARM FLOURLESS CHOCOLATE CAKE with Dulce de Leche

VANILLA BEAN PANNA COTTA Seasonal Compote

or

COMPLIMENTARY CAKE CUTTING

AMERICAN COFFEE & TEA SERVICE (+3pp)

*+8pp for Additional Dessert*

# libations



## BEER, WINE & SOFT DRINKS

-\$5

House Selection of 1 Sparkling Wine, 2 Red, 2 White  
Local and International Beer  
Soft Drinks, Fruit Juice

## OPEN BAR

Up to Five Hours included

House Liquor Vodka, Gin, Rum, Tequila, Bourbon/Whiskey  
Sparkling Wine, White Wine, Red Wine  
Local and International Beer  
Soft Drinks, Juice, Citrus  
*\*does not include martinis or shots*

## BEER, WINE & SIGNATURE COCKTAIL

Up to Five Hours -\$2

House Selection of 1 Sparkling Wine, 2 Red, 2 White  
Signature Cocktail  
Local and International Beer  
Soft Drinks

## PLATINUM BAR

Up to Five Hours +\$10

Top Shelf Liquor Vodka, Gin, Rum, Tequila, Bourbon/Whiskey  
Sparkling Wine, White Wine, Red Wine  
Local and International Beer  
Soft Drinks, Juice, Citrus  
*\*does not include martinis or shots*



# 2021 pricing details

## EATS (\$140)

Four Passed Appetizers

One Station

Dinner Service

One Dessert or Cake Cutting

Open Bar for 5 hours

### *Alternative Option*

Four Passed Appetizers

One North Fork Fun Feast Package - Served Family Style

Dessert or Complimentary Cake Cutting

Open Bar

## CHOOSE YOUR BEVERAGES

Beer and Wine, Soft Drinks (-5pp)

Open Bar (Included)

Platinum Open Bar (+\$10pp)

## RENTALS (\$20pp)

Exclusive noah's Rental Package with Lisa Phillips

Folding Tables, White Wood Padded Folding Chairs

Silverware, Plates, Glassware

Table Linens and Napkins (choose your own colors)

Cocktail Hour Station Tables, 6ft Bar Table

Family Style Platters (+5pp)

*Upgraded rental customization available\**

## STAFFING (\$30pp)

Noah's Staffing and Captain for 7 hours

Captain, Bartenders, Servers, Support Staff

Catering Planning Services, Chef and Kitchen Staff: 15% Administrative Fee

*Gratuity and New York State Sales Tax not included, Pricing based on a minimum of 75 guests.*

*+10pp 2022 weddings*