



Gatherings

noah's

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about the noah's

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 Long Island's North Fork and, in 2010, chose Greenport as the home for noah's. The availability of so many unique local farms, seafood, and wine continues to inspire noah's catering menus every day.

Allow us create custom seasonal menus for your special occasion that exceeds your wishes and needs. Whether your celebration is at a vineyard, or private residence, noah's can host any style of event at the location of your dreams. You may also host your event in our private dining room which can seat up to 50 guests or all of noah's for events of up to 200 guests.

Receive more information through our catering inquiry form on our website so that we can hear more about your special event.



MENUS BELOW ACT AS INSPIRATION AND EXAMPLES OF OUR SERVICES AND PLATING. THESE CAN BE FULLY CUSTOMIZED TO YOUR TASTES AND NEEDS

passed bites

VEGETARIAN



Truffle Gougères
 Seasonal Hummus, Grilled Pita
 Summer Vegetable and Herb Spring Rolls Served with Ponzu Sauce
 Buffalo Cauliflower, Shaved Celery, Crumbled Blue Cheese
 Teriyaki Glazed Tofu Skewer with Togarashi, Local Pea Greens
 Local Baby Spinach and Catapano Goat Cheese Tartlet
 Grilled Farm Vegetable Skewers, Pesto Dipping Sauce
 Tequila Infused Watermelon Gazpacho Shooter
 Edamame Potsticker, Soy Dipping Sauce
 Spanakopita, local Spinach and Dill
 Autumn Vegetable Taco, Pickled Red Onion
 Spicy Beet Tartare Crostini
 Watermelon and Feta Skewers, Basil Puree
 Arancini with Fresh Corn and Chipotle Aioli
 Moroccan Carrot Skewer, Mint, Pomegranate, Olive
 Spiced Pecan Stuffed Fresh Figs
 Summer Ratatouille Toast
 Shiso, Apple, Daikon Wraps

MEAT

Grilled Chicken and Cherry Tomato Skewers with Pesto
 Prosciutto Wrapped Grilled Asparagus
 Steak Frites on Local Potato Chip, Horseradish Creme Fraiche
 Hot Honey Glazed Chicken Lollipop
 Crescent Farms Pulled Duck Slider, Curry Slaw
 Grilled Hanger Steak Skewers with Chipotle Aioli
 Heritage Pulled Pork Taco, Three Cabbage Slaw
 Grilled Chicken Satay with a Thai Peanut Sauce
 Pomegranate Glazed Lamb Meatballs with Cucumber Raita
 Curry Chicken Salad Cups, Micro Cilantro
 Local Ale and Mini Kobe Slider Shooter**
 Bacon and Bourbon Shooter**

SEAFOOD

Tuna Tartare Tacos with Seaweed Salad
 Smoked Salmon on a Crostini with Crème Fraîche and Chives
 Baked Clam with Garlic Parmesan and Pancetta Herb Breadcrumbs
 Steamed Shrimp Dumplings with Soy Dipping Sauce
 Crab Stuffed Deviled Egg
 Poached Shrimp with Avocado Mousse
 Local Scallop Ceviche Spoon
 Roasted "Everything" Salmon on Bagel Chip
 Tasmanian Red Crab and Shiso Roll
 Mini Lump Crab Cake, Seasonal Relish
 Peconic Bay Clam Chowder Shooter
 Sesame Crusted Montauk Tuna on Cucumber
 Miso Montauk Cod Spoon
 Shrimp and Grit Bites
 Caviar, Creme Fraîche, Blini**
 Bloody Mary Oyster Shooter**
 Local Oyster with Local Rose Granita**
*Chilled Lobster Slider***

stations

MAC AND CHEESE

Creamy 4 Cheese Mac

3 Assorted Seasonal Topping Stations

Example: Pancetta, Farm Pesto, Truffle Oil, Roasted Tomatoes



SLIDERS

Harvest Bahn Mi: Local Shaved Vegetables, Cilantro, Spicy Aioli

Shrimp Salad: Poached Shrimp, Fresh Herbs, Celery

Chilled Lobster: Lobster Salad, Shaved Fennel*

Pulled Duck BBQ: Crescent Farms Duck, Three Cabbage Slaw

Pulled Heritage Pork: Curry Slaw

Mini Kobe Beef Sliders: Chipotle Aioli

Filet Mignon Sliders: Creamed Spinach, Truffle Hollandaise*

DUMPLINGS

Kale and Vegetable

Edamame

Spinach and Garlic

Shrimp Shumai

Chicken Lemongrass Potstickers

Pork and Ginger

Hoisin, Sriracha, Sweet Chili Sauce, Soy Sauce

LOCAL GRAZING

Cheese, Charcuterie, House Marinated Olives, Spiced Nuts,
Farm Vegetables, Goat Cheese Ranch, Hummus, Grilled Pita

FLATBREAD

Margarita

Truffle Mushroom

Peconic Clam, Bacon, Fingerlings

Prosciutto, Basil

Orient Organics Zucchini, Mint, Balsamic

Roasted Onion, Arugula

Local Apples, Sage

Custom Seasonal Toppings*

BAO BAR

Crispy Teriyaki Tofu

Bahn Mi Style Harvest Vegetable

Roasted Local Mushrooms

Everything Salmon

Miso Cod

Coconut Shrimp

Seared Montauk Tuna

Pulled Crescent Farms Duck BBQ

5 Spice Heritage Pork Belly

Braised Beef

MOZZARELLA BAR

Fresh Mozzarella

or Burrata

Choice of 4 Assorted Seasonal Stations

example: 25yr Aged Balsamic, Grilled Peaches, Arugula, Hazelnuts

TACOS

Montauk Tuna Tartare

Crispy Tasmanian Red Crab

Grilled Shrimp Taco, Pickled Red Onion, Cilantro Crema

Crispy Crescent Farms Duck with Avocado Salsa

Grilled Grass Fed Steak, Chipotle Aioli

NoFo Sweet Potato and Wild Mushrooms, Salsa Verde

*SUSHI

A Variety of Custom Seasonal Maki

Made With Local Seafood and Produce

Served with Soy Sauce, Wasabi, Pickled Ginger

*RAW BAR

Local Peconic Bay Clams, Local Oysters, Poached Shrimp

Fresh Horseradish Cocktail Sauce, Lemon Aioli, Lemongrass Mignonette

small plates



APPETIZERS

SATUR FARMS BUTTER LETTUCE SALAD Salad with Local Apples, Aged Cheddar, Spiced Pecans

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

GREEN GODDESS Yellow Wax Beans, Shaved Radish, Cashew Green Goddess Dressing

ROASTED BEET SALAD Avocado, Red Grapefruit, Spiced Cashews

NORTH FORK WEDGE Crispy Artichokes, Pickled Red Onion, Heritage Pancetta, Blue Cheese

BUFFALO CAULIFLOWER with Shaved Carrot and Celery Salad and Goat Cheese Ranch

SEASONAL CAVATAPPI Heirloom Cherry Tomatoes, Summer Squash, Pesto

LOCAL SUMMER MELON AND PROSCIUTTO with a 25 yr Aged Balsamic Vinegar

TASMANIAN RED CRAB TACOS Apple, Cucumber, Chili, Cilantro, Pickled Red Onion

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

SEARED MONTAUK TUNA TARTARE Cucumber, Jalapeño, Avocado, Soy Vinaigrette, Local Greens

CRESCENT FARMS PULLED BBQ DUCK Aged Cheddar Grits, Spring Onion

FILET MIGNON SLIDERS Creamed Baby Spinach, Toasted Brioche, Truffled Hollandaise**

WELCOME TASTES

Crab Stuffed Deviled Eggs

Seasonal Hummus and Grilled Pita

Beer and Bacon Glazed Almonds

Peel and Eat Shrimp with Lemon Aioli

Whipped Chicken Liver Mousse with Truffle Honey

House Marinated Olives with Orange, Garlic and Rosemary

Roasted Whole Garlic Clove, Olive Oil, Crostini

Seasonal Local Oyster Amuse Bouche

SIDES

SAUTÉED WILD MUSHROOMS White Wine, Garlic, Parsley

SMASHED NOFO FINGERLING POTATOES Sea Salt, Olive Oil

ROASTED BRUSSELS SPROUTS Andouille Sausage

RATATOUILLE Tomatoes, Zucchini, Thyme

GRILLED ASPARAGUS Lemon and Thyme

SAUTÉED BABY SPINACH Preserved Lemon and Pine Nuts

SEP'S CORN SUCCOTASH Edamame, Bell Peppers, Summer Squash, Okra

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

entrees



SEAFOOD

LOCAL SEAFOOD BOUILLABAISSSE Confit Cherry Tomatoes, Saffron Fennel Broth
 SLOW ROASTED ATLANTIC SALMON Ratatouille, Basil Puree, Agrumato Lemon Oil,
 SEASONAL JAMBALAYA with Peconic Clams, PEI Mussels, Local Fish, Calamari, Tasso Ham, Brown Rice
 PAN SEARED TUNA NICOISE Green Beans, Olives, Fingerling Potatoes, Roasted Cherry Tomatoes, Basil Purée
 MISO GLAZED MONTAUK COD, Jasmine Scented Rice, Local Bok Choy
 GRILLED MONTAUK SWORDFISH Local Seasonal Vegetable Ratatouille with a 25 year Aged Balsamic Vinaigrette
 PECONIC LITTLENECK VONGOLE Local Clams, NoFo White Wine, Parsley, Red Pepper Flake
 SEARED STRIPED BASS, Roasted Tomatoes, Shiitake Mushrooms, Carrots, Fingerlings
 PAN ROASTED LOCAL TILE FISH Sautéed Summer Vegetables, Salsa Verde
 MONTAUK TUNA STEAK Jasmine Scented Rice, Bok Choy, Soy Vinaigrette

VEGETARIAN

LOCAL GRILLED CAULIFLOWER STEAK Preserved Lemon and Basil Puree
 SUMMER RISOTTO Local Sweet Corn, Sun Gold Tomatoes, Catapano Goat Cheese
 FARM STIR-FRY, Seasonal Vegetables, Soy Vinaigrette, Jasmine Scented Rice
 SPRING VEGETABLE RISOTTO Asparagus, Fresh Snap Peas, Parmesan
 CAVATAPPI PRIMAVERA Seasonal Vegetables, Local Basil Pesto
 HARVEST RAVIOLI Orient Organics Butternut, Sage, Saba Vinegar

MEAT

CHICKEN BOLOGNESE Buccatini Pasta, Organic Tomato Sauce, Parmesan
 ROASTED FREE RANGE CHICKEN Braised Black Lentils, Bacon, Local Spinach
 Crescent Farms Duck Confit, Pomegranate, Sweet Potato Puree, Local Arugula
 RHUBARB HERITAGE PORK RIBS Fingerlings, Corn and Arugula Salad
 CIDER BRINED HERITAGE PORK CHOP or LOIN Aged Cheddar Grits, Sautéed Local Greens
 BRAISED RABBIT PAPPARDELLE Roasted Root Vegetables, Crème Fraîche, Whole Grain Mustard
 GRILLED HANGER STEAK Green Garlic Salsa Verde, Warm Quinoa and Watercress Salad
 PEPPER CRUSTED FILET MIGNON Crispy Fingerling Potatoes, Arugula, Fresh Horseradish Crème Fraîche

dessert



Warm Flourless Chocolate Cake - Dulce De Leche, Whipped Cream

Assorted Seasonal Mini Cheese Cakes

Vanilla Bean Panna Cotta - Seasonal Compote

Vegan Coconut Milk Panna Cotta - Seasonal Compote

Key Lime Pie - Graham Cracker, Candied Lime, Whipped Cream

Cinnamon Sugar Beignets, Salted Bourbon Caramel Sauce

Summer Berry Cobbler, Cinnamon Oats, Vanilla Whipped Cream

Seasonal Creme Brûlée

AMERICAN COFFEE & TEA SERVICE



LOW COUNTRY STYLE SEAFOOD BOIL

Peconic Little Neck Clams, Shrimp, PEI Mussels, Andouille Sausage

Sep's Sweet Corn, Fennel, Long Island Fingerling Potatoes

Grilled Spiced Free Range Chicken

Satur Farms Butter Lettuce Salad - Aged Cheddar, Granny Smith Apples

LOCAL LOBSTER DINNER

Steamed Long Island Lobster, Drawn Roasted Garlic Butter

Seared Grass Fed Ribeye

Grilled Sep's Sweet Corn

Smashed Local Heirloom Fingerling Potatoes

Spicy Arugula Salad, Local Peaches, Catapano Goat Cheese

CELEBRATION BBQ

Grilled Steak with Salsa Verde

PEI Mussels - Hazelnut Romesco Sauce, Preserved Lemon, Andouille Sausage

Sep's Sweet Corn Risotto - Catapano Goat Cheese and KK's Sun Gold Tomatoes

Local Heirloom Fingerling Potatoes

Grilled Seasonal Vegetables with Shaved Pecorino

HARVEST FESTIVITIES

Herb Roasted Free Range Chicken

Smashed Heirloom Fingerling Potatoes, Rosemary

Moroccan NoFo Roasted Carrots, Olives, Mint, Pomegranate Molasses

Orient Butternut Squash Risotto, Toasted Pumpkin Seeds, Sage, Saba Vinegar

Satur Farms Arugula Salad, Figs, Catapano Goat Cheese, Maple Vinaigrette

brunch



SPREADS/SIDES /PLATES

LOCAL FRITTATA - Seasonal Vegetables and Locally Sourced Cheese

SOFT SCRAMBLED EGGS - Light and Fluffy Farm Eggs with Chives

ANDOUILLE & SPINACH EGGS BENEDICT - Truffle Hollandaise on Toasted Brioche

DUCK CONFIT FINGERLING POTATO HASH - Wild Mushrooms, Green Onions, Poached Egg

VANILLA BEAN FRENCH TOAST - Fresh Berries, Whipped Crème Fraîche, Maple Syrup

SHRIMP & GRITS - Sautéed Rock Shrimp, Piquillo Peppers, Smoked Cheddar "Grits", Poached Egg

East End Fingerling Hash with Roasted Red Onions and Piquillo Peppers

Maple Glazed or Plain Applewood Smoked Bacon

Locally Baked Bagels, Smoked Salmon, Assorted Cream Cheese, Onion, Tomato, Capers

Fresh Fruit and Berries

Organic Greek Yogurt & Granola

BRUNCH BAR GOODIES

LOADED BLOODY BAR

Vodka, Tequila, House Made Blood Mary Mix,

Seasonal Farm Vegetables, Olive Skewers,

Maple Glazed Bacon

BUBBLES BAR

Prosecco, Aperol

Orange Juice, White Peach Puree,

Berries, Citrus, Mint

MORNING BEVERAGES

American Coffee, Tea

Lattes, Cappuccino, Espresso, Aldo's Biscotti

Fresh Juice Bar

libations



BEER & WINE

One Hour \$20pp

Up to Two Hours \$30

Up to Five Hours \$45

House Selection of Wine

Local and International Beer

Soft Drinks

Fruit Juice

PREMIUM BAR

One Hour \$30pp

Up to Two Hours \$40

Up to Five Hours \$50

Level example:

Titos, Espolón Silver, Dewars, Bacardi

House Selection of Wine

Local and International Beer

Soft Drinks, Juice, Citrus

PLATINUM BAR

One Hour \$35pp

Up to Two Hours \$45

Up to Five Hours \$55

Level example:

Gray Goose, Bulleit, Patron Silver

House Selection of Wine

Local and International Beer

Soft Drinks, Juice, Citrus

Gatherings

