

CAFE & BAKERY

BREAKFAST

Priced per person (10 person minimum)

- FRESH FRUIT DISPLAY..... \$6 per person
- PASTRIES..... \$5 per person
assortment of croissants, danishes, scones
- BREADS & MUFFINS \$6 per person
banana bread and an assortment of muffins
- BAGELS & SPREADS..... \$6 per person
assortment of bagels with butter and cream cheese
- BAGEL DISPLAY..... \$12 per person
assortment of bagels with smoked salmon, chopped egg, cream cheese, sliced red onion, sliced tomato

DESSERTS

Priced per person (10 person minimum)

MINI TARTS (TARTLETS) / \$7 per person

flavor options include:

- Chocolate Caramel
- Chocolate Peanut Butter
- Raspberry White Chocolate
- Chocolate Coconut Caramel
- Nutella

COOKIES & BROWNIES ASSORTMENT

\$6 per person

DESSERT BAR / \$12 per person

- Cheesecake Bites
- Mini Cookies
- Chocolate Mousse Cups
- Individual Sized Tarts

*All menu items are subject to change according to seasonality and availability.
Menu Updated 02/03/2025*

CONTACT

ORDERING

Hearth Market catering is currently pick-up only. Please allow 72 hours for orders of 50 or less. For orders of 50 or more we require a minimum notice of seven days.

For questions or inquiries please contact catering@hearthmarketportsmouth.com

**SCAN QR CODE
FOR ORDERING**



*Prices do not include a 5% administration fee and NH Tax.

EVENT SPACES AT HEARTH

Looking for more than catering?

We offer a one-of-a-kind event space that will make your next celebration lush and lively.

Visit the "Function Spaces" page on our website or contact our Director of Events, Katrina Sleder, at ksleder@portsmouth-hospitality.com

Hearth Market
60 Penhallow Street
Portsmouth, NH 03801

www.HearthMarketPortsmouth.com



CATERING MENU

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BUSINESS CASUAL

CHARCUTERIE BOARDS

A rotating selection of local cured meats and cheeses with house-made spreads & preserves
- \$20 per person (10 person minimum)

HANDHELDS

Platters priced \$22 per person. Choice of wrap or sandwich, includes house-made chips.

THE NORTH END

sopresatta, smoked capicola, house-made giardiniera, fresh mozzarella, roasted garlic aioli, balsamic glaze, served on soft ciabatta bread

ROTISSERIE

roasted chicken salad, herb mayo, baby arugula, served on toasted challah bread

TURKEY B.L.A.T (DF)

chipotle mayo, applewood smoked bacon, avocado spread, crunchy bibb lettuce, thick sliced tomato, served on a soft ciabatta bread

VEGGIE LOAD (V)

marinated mushrooms, roasted garlic hummus, roasted peppers, chili crunch, served on a toasted baguette

(Gluten-free bread and wrap option available)

PIZZA

Pies are 12" with house-made sourdough.

- CHEESE..... 16
- MARGHERITA 16
- PEPPERONI 18
- FOREST SAUSAGE 19
- red sauce, shredded mozzarella, pork sausage, wild mushrooms, roasted garlic
- BIANCA (vegan)..... 17
- cashew cream, marinated mushrooms, roasted garlic, oregano, basil oil (contains nuts)

Please notify us of any allergies when placing order.
Hearth Market is not a gluten free facility, cross contamination may occur.

from soirees GRAND EVENT to celebrations

CHARCUTERIE BOARDS

A rotating selection of local cured meats and cheeses with house-made spreads & preserves
- \$20 per person (10 person minimum)

HORS D'OEUVRES

Served as a platter of 25

- BRIE AND PROSCIUTTO CROSTINI..... \$75
- apricot mostarda
- BRUSCHETTA..... \$75
- goat cheese mousse, roasted red peppers
- CHIMICHURRI SHRIMP SKEWER \$100
- AHI TUNA \$100
- jasmine rice cake, seaweed salsa, ginger aioli
- MUSHROOM ARANCINI \$100
- roasted garlic
- CAPRESE SKEWERS \$87.50
- cherry tomatoes, mozzarella pearls, balsamic glaze
- BEEF TARTARE \$75
- jasmine rice cake, whole grain mustard, cilantro

SALADS

- HOUSE SALAD.....\$6 per person
- baby mixed lettuce, cherry tomatoes, shredded carrots, cucumber, lemon vinaigrette
- CAESAR SALAD\$7 per person
- house made creamy vegan caesar dressing, crunchy romaine, sourdough croutons, shaved
- BEEF SALAD.....\$9 per person
- Vermont chèvre, toasted walnuts, baby arugula, pickled red onion, tarragon vinaigrette

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MAGNIFICENT MAINS

Priced per person (20 minimum)

- CHICKEN MARSALA.....\$15 per person
- pan roasted chicken breast finished in creamy marsala and mushroom reduction
- GRILLED FLANK STEAK.....\$16 per person
- flame charred and served with fresh cilantro chimichurri
- MAPLE GLAZED SALMON.....\$16 per person
- maple champagne agrodolce
- ROASTED CAULIFLOWER STEAK...\$11 per person
- toasted hazelnut dukkah, cilantro aioli
- SHRIMP CARBONARA..... \$16 per person
- crispy pancetta, fresh rigatoni, pecorino romano
- BRAISED BONELESS SHORT-RIB.....\$15 per person
- caramelized onion, balsamic glaze
- FENNEL CRUSTED PORK LOIN.....\$14 per person
- maple reduction, roasted tomato jam
- BROILED COD..... \$14 per person
- toasted sourdough crumb, grilled corn chowder
- STUFFED ACORN SQUASH..... \$13 per person
- pearl couscous, roasted tomato salsa

ENHANCEMENTS



- LIMA BEAN CASSOULET..... \$9 per person
- roasted tomatoes, caramelized onion, cumin
- WHIPPED YUKON POTATOES..... \$7 per person
- ROASTED ACORN SQUASH..... \$7 per person
- fennel salt
- HERB ROASTED FINGERLINGS..... \$7 per person
- cilantro chimichurri
- CRISPY BRUSSEL SPROUTS..... \$7 per person
- pancetta balsamic reduction
- MAC N' CHEESE..... \$9 per person
- elbow pasta, creamy cheddar bechamel, toasted sourdough crumb

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