



CATERING + MENU

EAT WELL.
BE KIND.

ROSEWATER MARKET & TAKE AWAY

20 SOUTH SUMMER STREET
EDGARTOWN MA 02539
508-627-1270

As an extension of our in-market kitchen, Rosewater Market offers a diverse array of catered and made-to-order food options designed to simplify your year-round party planning needs.

Led by Rosewater chef Tina Miller and her talented team of culinary collaborators, our Catering Menu has been specifically designed to make your life easier and to fill you with delicious food prepared from scratch. This menu is a sampling of what we do, so if you don't see something you'd like, simply ask.

Finally, we offer pick up or home delivery service for your Dinner Party, Luncheon or Bridal Brunch, Staff Meeting, Beach Picnic or any other occasion.

To learn more about adding a bit of Rosewater flavor to your next special occasion simply email Tina@RosewaterMV.com.

Tina & Julia



ROSEWATERMV.COM

CATERING MENU SELECTION

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10. BAKED GOODS + DESSERTS

INSPIRATION MENUS

VINEYARD WEDDINGS

THE DAY OF BRIDE'S BRUNCH

Rosewater Deep Dish Quiche
Fresh Fruit
Kale + Romaine Caesar
Chia Pudding or Yogurt Parfait with House or Vegan Maple Granola
Faroe Islands Salmon or Grilled Chicken Breast
Coffee + Tea Service
Fresh Squeezed Orange or Grapefruit Juice

THE DAY OF GROOM'S BRUNCH

Rosewater Breakfast Sandwiches
Scones, Muffins, Donuts
Farmer Potatoes
Coffee | Cold Brew Service
Fresh Squeezed Orange or Grapefruit Juice

ALL IN THE FAMILY – DAY AFTER BRUNCH

Petit Rosewater Muffin + Scone Selection
Frittata with Fresh, Veggies, Cheese, Bacon
Kale + Romaine Caesar Salad
Smoked Salmon and Avocado Bite Sized Flats
Fresh Seasonal Fruit Salad
Coffee + Tea Service
Fresh Squeezed Orange or Grapefruit Juice

***Order the complete menu or mix and match to your liking.**

OFFICE ESCAPE LUNCH

Selection of Rosewater Sandwiches
Kale + Romaine Caesar
Cookie, Tea Cake and Brownies Bar Platter

BOATERS BOXED LUNCH

Rosewater Sandwiches
Fresh Berries Cup
Chips + Cookie
Cold Drinks

CASUAL DINNER

LIDS OFF AND SERVE

Faroe Islands Salmon, Sesame, Lime, *GF* Tamari
Lemon + Fresh Herb Grilled Chicken Breast
Local Corn, Basil, Tomato Salad
Kale + Romaine Caesar
Quinoa, Asparagus, Lemon, Toasted Almonds
Brownie's, Bars and Cookie Platter

BOUNTIFUL BUFFET

Grilled Marinated Beef Tenderloin
Roasted Cod Fish, Herb Crust
Asparagus, Fingerling Potatoes, Salsa Verde
Kale + Romaine Caesar
Island Tomato, Zucchini, Parmesan Casserole

SUMMER BBQ

House Smoked Pork Ribs, Pulled Pork, Brisket, Chicken (chose two)
Tina's BBQ Sauce
Cumin Slaw, Potato Salad, Black Bean & Corn Salad
Honey Cornbread
Green Bean Salad Vinaigrette

HORS D'OEUVRES

MINI COD FISH CAKES
Quickle Tartar Sauce

LOBSTER CORN FRITTERS
Rosewater Cocktail Sauce

SEARED YELLOWFIN TUNA
Double Crostini, Pickled Ginger, Wasabi Drizzle

MINI MAINE CRAB CAKES
Lemon-Caper Mayo

GRILLED LAMB LOLLIPOPS
Mint Gremolata

PULLED DUCK CROSTINI
Blueberry Jam

CAULIFLOWER + KALE FRITTERS
Cool Curry Cream

DARK CRAFT BEER MARINATED GRILLED SHRIMP COCKTAIL
Red Onion Cocktail Sauce

HOUSE SMOKED BEEF BRISKET SLIDER
Onion Slider, Caramelized Onion, House BBQ Sauce

LAMB MEATBALLS
Lemon, Feta Dipping Sauce

DEVILED LOCAL EGGS
Chives, Crispy Bacon

MUSHROOM CAVIAR
Toasted Flatbread

MINI LOBSTER ROLLS
Lemon, Chives, Mayo

CHICKEN LIVER PATE
Double Crisp Crostini

HOUSE SMOKED PULLED PORK SLIDER
House BBQ Sauce, Cumin Slaw

GRILLED FLANK STEAK
Truffle Cheddar, Aioli, Arugula

STUFFED MUSHROOM CAPS
Herbed Goat Cheese, Melted Leeks

OPEN FACED FLATS

SMOKED SALMON

House Pickled Red Onions, Capers, Fresh Dill Cream Cheese, Rye Bread

CRUSHED RIPE AVOCADO

Lime, Shaved Radish Sea Salt, Rye Bread

CRAB + ASPARAGUS TIPS

Dill, Lemon, Mayo, Multigrain Bread

LEMONY TUNA SALAD

Capers, Fresh Herbs Multigrain Bread

LOCAL TOMATOES

Fresh Mozzarella, Basil Pesto, Rye Bread

Served whole or sliced into bite sized for parties

PLATTERS

FRENCH PICNIC

Unique Selection Cheeses, Cured Meats, Hard Boiled Eggs,
Rustic Crusty Breads, Aioli

CHARCUTERIE & UNIQUE CHEESES

Olives, Rosemary Toasted Nuts, Toasted Crostini & Crackers

ROSEWATER HUMMUS

Seasonal Veggies, Toasted Pita

HOUSE SMOKED FISH & BLUEFISH PATE

Pickled Red Onion, Capers, Toasted Crostini, Crackers

SANDWICH PLATTERS

HOUSE SMOKED TURKEY

Cheddar Cheese, Sage Mayo, Arugula, Cranberry Walnut Bread

GRILLED ASPARAGUS

Goat Cheese, Pickled Red Onion, Sexy Mushrooms,
Parsley Pesto, Ciabatta Roll

HOUSE SMOKED CHICKEN SALAD

Greens, Aioli, Multigrain Bread

ROSEWATER BLT

Bacon, Lettuce, Tomato & Avocado Mayo, Multigrain Bread

LOCAL GREY BARN EGGS SALAD

Chives, Greens, Multigrain Bread

FRESH LOCAL TOMATO (seasonal)

Mozzarella, Arugula, Basil Pesto, Rosewater Ciabatta Roll

CLASSIC TUNA

Greens, Tomato, Multigrain Bread

HOUSE SMOKED BEEF BRISKET

Cheddar, Arugula, Aioli, Rye Bread

SOUP SELECTIONS

HOT + COLD SEASONAL SOUPS

HOUSE VEGETARIAN CHILI

WHITE GAZPACHO

CLASSIC TOMATO GAZPACHO

MAIN ITEMS

GRILLED ISLAND SWORDFISH *GF/DF*
Lemon Basil Aioli

FAROE ISLANDS SALMON *GFDF*
Sesame, Lime, Tamari

MARINATED GRILLED CHICKEN BREASTS *GF/DF*
Fresh Herbs , Lemon

HOUSE SMOKED NATURAL MEATS *GF/DF*
Whole Quartered Chicken, Beef Brisket, Pork, Turkey Breast & BBQ Ribs

THE ULTIMATE ROASTED CHICKEN *GF/DF*
Whole or Quartered

SEARED RARE YELLOWFIN TUNA *GF/DF*
Crispy Shiitake Mushrooms, Sesame Tamari Glaze

GRILLED FLANK STEAK *GF/DF*
Balsamic Grilled Red Onions

BOUILLABAISSSE *GF/DF*
Cod, Mussels, Littleneck Clams, Shrimp, Saffron Broth

LOBSTER POT PIE
Melted Leeks, Peas

ROASTED EAST COAST HALIBUT
Mustard-Dill Crust

MARINATED GRILLED BEEF TENDERLOIN
Mushroom Ragout

SALADS + SIDES

ASPARAGUS + QUINOA

Lemon Zest, Rosemary, Toasted Almonds *GF/DF*

LOCAL CORN SALAD (seasonal)

Cherry Tomatoes, Basil *GF/DF*

WHITE SALAD

Shaved Radish, Cauliflower, Celery, Arugula, White Beans, Parmesan *GF*

EGGLESS KALE + ROMAINE CAESAR

Rye Croutons, Shaved Parmesan
add Fresh Grilled Chicken Breast

FARM BEET

Farro, Goat Cheese, Baby Spinach, Aged Sherry Vinaigrette

HOUSE SMOKED CHICKEN CLUB

Cherry Tomatoes, Bacon, Rosewater Buttermilk Ranch *GF*

CHOPPED GREEK STYLE SALAD

Cherry Tomatoes, Feta, Cucumbers, Mixed Olives, Shaved Red Onion *GF*

SEASONAL ROASTED VEGETABLES

18-Year Old Balsamic, Toasted Pepitas *GF*

GRILLED ASPARAGUS

Fingerling potatoes, Salsa Verde *GF/GF*

HONEY ROASTED LOCAL CARROTS

Feta, Parsley *GF*

ROASTED BRUSSEL SPROUTS

Toasted Pecans, Bacon Bits, Aged Balsamic *GF/DF*

ROASTED FENNEL

Carrots, Rosemary *GF/DF*

ROASTED BUTTERNUT SQUASH

Quinoa, Maple Toasted Pepitas *GF/DF*

SUMMER GREEN BEANS

Cherry Tomatoes, Goat Cheese, Toasted Almonds,
Sweet Roasted Shallot Vinaigrette *GF*

GARBANZO BEAN SALAD

Summer Cucumbers, Tomatoes, Fresh Dill, Red Peppers, Red Wine Vinaigrette
GF/DF

CLASSIC LOCAL EGG SALAD

Local Chives *GF/DF*

LOCAL TOMATO - BASIL SALAD

Fresh Mozzarella *GF*

GRILLED ASPARAGUS

EVOO, Lemon *GF/DF*

BASIL PESTO GEMELLI

House Smoked Chicken Breast, Tomatoes, Pine nuts

ROASTED CAULIFLOWER

Parsley Pesto, Toasted Pine Nuts, Lemon Zest *GF/DF*

SUMMER TOMATO + ZUCCHINI CASSEROLE

Basil, Parmesan Crust

FRESH FRUIT SALAD

Season Fruit, Berries, Mint *GF/DF*

COMPOUND BOWL

Carrots Salad, Red Quinoa, Roasted Brussels Sprouts
Dark Greens, Hard Boiled Egg, Toasted Almonds

ONE DISH

BEEF SHEPHERD'S PIE

CHICKEN POT PIE

THREE CHEESE MAC + CHEESE

CHICKEN AND BROCCOLI, MAC + CHEESE

BEEF + BASIL LASAGNA

BUTTERNUT SQUASH LASAGNA

INDIVIDUAL AUSTRALIAN MEAT PIES

STUFFED LOCAL ACORN SQUASH

SOUTHWESTERN BLACK BEAN STUFFED SWEET POTATOES

BEEF AND RICE STUFFED PEPPERS

ROSEWATER BAKED GOODS & DESSERTS

ROSEWATER MUFFINS
Regular and Party Sized

SWEET + SAVORY SCONES
Regular and Party sized

BUTTERMILK BISCUITS

GRIDDLE COOKED ENGLISH MUFFINS

HOUSE GRANOLA PARFAIT
Whole Milk Organic Yogurt

SWEET + SALTY VEGAN GRANOLA
House Chia Pudding *V/DF*

CLASSIC CAKE DOUGHNUTS
Cinnamon Sugar, Chocolate Frosted, Classic Glazed

DEEP DISH QUICHE
Fresh Vegetables, Herbs, Cheese, Smoked Bacon

ZUCCHINI OAT BREAD

CHOCOLATE CHIP BANANA BREAD *GF*

GLAZED LEMON TEA CAKE

AUTUMN PUMPKIN BREAD

ROSEWATER COFFEE CAKE *GF*

CHOCOLATE CREAM CHEESE BROWNIES *GF*

VEGAN CHOCOLATE + SNICKERDOODLE COOKIES *GF*

ROSEWATER CLASSIC COOKIES
Chocolate Chip – Oatmeal Raisin
GF Peanut Butter Sea Salt – *GF* Ginger Cookie

HOLIDAY SUGAR COOKIES

CLASSIC DECORATED GINGERBREAD MEN

FRESH FRUIT PIES + TARTS

WALNUT CRUSTED KEY LIME PIE TART *GF*

CHOCOLATE TART *GF*
Caramel Bits, Hazelnut Crust

WICKED STICKY BUNS
Caramel Pecans

GINGERBREAD CAKE
Dark Rum Glaze

APPLE – PEAR CRISP
Crunchy Oat Topping

GARDEN PARTY CAKE
Summer Peaches, Raspberries

RED, WHITE + BLUEBERRY CRUMBLE

CHOCOLATE CREAM CHEESE BROWNIES *GF*

EVIL CHOCOLATE CHIP BROWNIES

GLORY BARS *GF/V*

CHOCOLATE CHIP CHEWIES

SUMMER PEACH, RASPBERRY COBBLER

KEY LIME BLONDIES

RASPBERRY CRUMBLE BARS

ROSEWATER BIRTHDAY CAKES + CUPCAKES

CAKES- Serve 12-20 or 50 guests

CHOCOLATE + VANILLA CAKE Vanilla or Chocolate Swiss Meringue Frosting
CARROT Cream Cheese Frosting
RED VELVET Cream Cheese Frosting
LEMON Lemon Swiss Meringue Buttercream Frosting
VANILLA WITH BERRIES Vanilla Swiss Meringue Frosting
CHOCOLATE + VANILLA **GF** CAKE

CUPCAKES

CHOCOLATE + VANILLA CAKE Vanilla or Chocolate Swiss Meringue Frosting
CARROT Cream Cheese Frosting
RED VELVET Cream Cheese Frosting
LEMON, BLUEBERRY Lemon Swiss Meringue Buttercream Frosting
VANILLA WITH BERRIES Vanilla Swiss Meringue Frosting
CHOCOLATE + VANILLA **GF** CUPCAKES
KEY LIME Key Lime Swiss Meringue
S'MORES
CHOCOLATE + VANILLA swirl frosting
CHOCOLATE Salted Caramel Frosting