



TO-GO

CATERING MENU

BREAKFAST

Hot

Breakfast Sandwiches

Bacon, Sausage, or Ham (Minimum Order of 12)

\$72/Doz

French Toast

Bread, Egg, Cream, Cinnamon, Sugar, Maine Maple Syrup (on Side) (Minimum Order of 12)

\$60/Doz

Hearty Home Fries

Red Potatoes, Breakfast Sausage, Onion, Peppers

\$68/Half-Pan

Boxed Coffee

12 Cups, Fresh Brewed. with Cups, Napkins, Sweeteners, Creamer

\$26/ea

Cold

Quiche (9" Deep Dish)

Broccoli-Cheddar, Asparagus-Red Pepper, Bacon-Swiss, or Sausage-Onion-Pepper

\$26

Seafood Quiche (9" Deep Dish)

Smoked Salmon & Caper, or Lobster

\$32

Pastry Platter

Muffins, Scones, or Cinnamon Rolls

\$60/Doz

Sweet Breads/Pound Cakes

Banana, Banana-Walnut, Pumpkin, Pumpkin-Cranberry. Lemon & Lemon-Blueberry

\$35/ea

Sour Cream Walnut Coffee Cake

9" Cake

\$32/ea

Fruit Salad Bowl

Seasonal Mix of Berries, Melons, Fruits and Grapes

\$68/Bowl

LUNCH

Finger Roll Sandwiches

Standard Salad Sandwiches

Chicken, Tuna, Egg, or Ham Salad on Finger Roll

\$50/Doz

Standard Salad Sandwiches

Wrap 'Em Up (Full Size Wraps, Cut)

\$60/Doz

Lobster Salad Sandwiches

Lobster Salad on Finger Roll

\$120/Half-Doz

Crab Salad Sandwiches

Crab Salad on Finger Roll

\$108/Half-Doz

Sandwich Platters/Bag Lunch

Sandwich Options

- Market Italian: Prosciutto, Salami, Provolone, Red Onion, Banana Peppers, Oil, Red Wine Vinegar, Salt & Pepper.
- Roast Beef & Gouda: With Horseradish Mayo & Banana Peppers.
- Caprese Mushroom: Marinated Portobella, Fresh Mozzarella, Basil Pesto.
- Turkey BLT: With Dijonaise
- Pastrami & Swiss: With Dijon Mustard

"All Served on Ciabatta Roll w/ Lettuce & Tomato"

Platters

One Choice of Sandwich Type per Platter

Small (6 Sandwiches) : \$60 | Medium (10 Sandwiches) : \$100 | Large (12 Sandwiches) : \$120

Combination Platters

(Variety of Any Three Choices of Sandwich per Platter)

Large (12 Sandwiches)

\$120

Bag Lunches

Choice of Sandwich, Bagged with Chips, Cookie,
Bottle Water and Utensils

\$20/Person

FIRST COURSE : SET PLATTERS

(Small Serves 8-10, Medium Serves 12-20, Large Serves 20-30)

	Small	Medium	Large
Artisan Cheese Assortment of Artisan Cheeses. Served with Nuts, Fresh & Dried Fruits, Crackers	\$90	\$140	\$190
Charcuteries Assortment of Cured Meats, Cheeses, Nuts, Fresh & Dried Fruits, Sliced Baguette	\$90	\$140	\$190
Crudite Assortment of Fresh Seasonal Vegetables. Served with choice of Hummus	\$50	\$70	\$90
Mediterranean Platter Chilled Shrimp, Salami, Fresh Mozzarella, Grilled Vegetables, Prosciutto Wrapped Asparagus, Olive Tapenade, Flatbread	-	\$110	\$140
Smoked Salmon Smoked Salmon, Lemon, Capers, Red Onion, Fresh Dill, Crackers	-	\$110	\$140
Shrimp Cocktail Large Shrimp, Cocktail Sauce, Lemon	-	\$110	\$140
Chilled Beef Tenderloin Platter Black Angus Beef, Roasted to Medium Rare, Sliced Thin, Served with Horseradish Cream Sauce & Sliced Baguette	-	\$310	-
Turkey Pinwheels Turkey, Provalone, Pesto, Rolled in a Wrap and sliced into bite sized peices	\$70 15 pc	\$90 20 pc	\$130 30 pc

SECOND COURSE : HORS D'OEUVRES

(2 Dozen Minimum)

Deviled Eggs

Deviled Eggs with Paprika (Served Cold)

\$64

2-Dozen (Half-Eggs)

Crab Cakes

Bite Sized Crab Cakes with Remoulade Sauce

\$140

2-Dozen

Prosciutto Wrapped Scallops

With a Maple Dijon Glaze

\$140

2-Dozen

Sweet & Sour Meatballs

Spiced Beef Meatballs in a Pineapple Sweet & Sour Sauce

\$120

2-Dozen

Sausage Stuffed Mushrooms

Bite Size Portobella Stuffed with Sausage-Cream Spinach

\$100

1-Dozen

Vegetable Stuffed Mushrooms

Bite Size Portobella Stuffed with Zucchini, Shallot, Parmesan

\$100

2-Dozen

Baked Chicken Wings

Choice of BBQ, Buffalo, or Plain" Served with Side of Ranch
("Plain wings are lightly seasoned)

\$45

2-Dozen

THIRD COURSE : SALAD & SOUP

(2 Dozen Minimum)

Hearty Salads

(Bowl Serves 10-15)

Pasta Salad

Tri-Colored Fusilli, Provalone, Onion, Pepper, Tomato, Italian Dressing
Add Salami + \$15/Bowl

\$56/Bowl

Summer Salad

Fresh Green Beans, Mozzarella, Tomatoes & Basil Pesto

\$68/Bowl

Israeli Cous Cous Salad

Cous Cous, Roasted Cauliflower, Craisins, Kale, Honey-Dijon Dressing

\$56/Bowl

Broccoli Salad

Broccoli, Sunflower Seeds, Craisins, Bacon, Cheddar, Dressed with Mayo & Vinegar

\$68/Bowl

Black Bean & Corn Salad

Black Bean, Corn, Avocado, Tomato, Poblano, Cilantro, Lime, Avocado Oil

\$68/Bowl

Leafy Green Salads

(Medium Bowl Serves 10-15, Large Bowl Serves 15-20)

Garden Salad

Cucumber, Carrot, Tomato, Onion, Green Leaf, Ranch Dressing(On Side)

\$26

Medium Bowl

\$40

Medium Bowl

Caesar Salad

Croutons, Parmesan, Romaine, Caesar Dressing (On Side)

\$26

Medium Bowl

\$40

Medium Bowl

Vineyard Salad

Grapes, Craisins, Walnuts, Feta, Leaf Lettuce, Balsamic Vinaigrette(On Side)

\$36

Medium Bowl

\$48

Medium Bowl

Caprese Salad

Sliced Fresh Mozzarella, Sliced Heirloom Tomatoes, Bed of Arugula Greens, Roasted Garlic Vinaigrette (On Side)

\$36

Medium Bowl

\$48

Medium Bowl

THIRD COURSE : SALAD & SOUP...

(2 Dozen Minimum)

Soups

(Minimum 2 Quarts per Soup)

Creamy Tomato

\$36/2-Quarts

Chicken & White Bean Chili

\$36/2-Quarts

Beef Chili

\$36/2-Quarts

Haddock-Bacon Chowder

\$36/2-Quarts

Watermelon Gazpacho (Cold)

\$36/2-Quarts

Bread

Bread Comes Sliced, 12 pcs/loaf

Garlic Bread

\$8/Loaf

Cheesy Garlic Bread

\$10/Loaf

Focaccia

\$16/Loaf

Baguette

\$7/Loaf

FOURTH COURSE : ENTREE

Main

(Half-Pan Serves 8-10, Whole-Pan Serves 16-18)

Sausage Lasagna

Traditional Lasagna with Ground Sausage & Marinara

\$74

Half

\$148

Whole

Vegetable Lasagna

Mushroom, Spinach, Carrot, Broccoli & Bechamel

\$89

Half

\$178

Whole

Chicken Broccoli Alfredo with Penne

Traditional Lasagna with Ground Sausage & Marinara

\$60

Half

\$120

Whole

Baked Haddock with Lemon-Cream Sauce

Oven Baked Haddock Fillets with Lemon-Cream Sauce (On Side)

\$140

Half

\$280

Whole

Fennel Dusted Salmon

Pan Seared, Served with Orange-Bourbon Sauce (On Side)

\$220

Half

\$440

Whole

Mac & Cheese

Sharp and Creamy Mac & Cheese

-Add Lobster Meat (2lbs/Half, 4lbs/Whole).

\$74

Half

\$148

Whole

\$120

\$240

IPA Marinated Flank Steak

Local 1.P.A. Marinade, Roasted, Sliced, Chimichurri (On Side)

\$150

Half

\$300

Whole

BBQ Roasted Pork

BBQ Roasted & Sliced Pork Loin

\$50

Half

\$100

Whole

BBQ Roasted Chicken

BBQ Roasted & Sliced Chicken Breast

\$60

Half

\$120

Whole

FOURTH COURSE : ENTREE...

Sides

(Half Pan Serves 8-10)

Potato Salad

Red Potato, Shallots, Celery, Dill, Creamy Dressing
(Served Cold)

\$58

Thyme-Dijon Roasted Potato

Red Potato, Whole Grain Mustard & Thyme

\$58

Penne in Marinara

Penne Pasta in Marinara Sauce

\$48

Rice

Choice of White Rice or Rice Pilaf

\$38

Sweet Mashed Potatoes

Mashed Sweet Potatoes with Maple Syrup

\$58

Garlic Mashed Potatoes

Mashed Potatoes with Fresh Garlic and Parsley

\$58

Parmesan-Butter Green Beans

Blanched Green Beans, Butter, Parmesan & Garlic

\$58

Coleslaw

Shredded Cabbage, Carrot, Coleslaw Dressing
(Served Cold)

\$50

Candied Carrots

Carrots with Brown Sugar & Butter

\$58

Roasted Vegetables

Seasonal Mix of Roasted Vegetables

\$58

DESSERTS

Cakes

(8" serves 8-10/10 serves 12-16)

Chocolate Layer Cake

Rich Dark Chocolate Cake with Chocolate Buttercream Frosting & Belgian Chocolate Ganache

\$38

8"

\$50

10"

Cappuccino Toffee Cake

Chocolate Cake with Mocha Buttercream, Toffee Bits & Belgian Chocolate Ganach

\$38

8"

\$50

10"

Cookies & Cream Cake

Chocolate Cake with Vanilla Buttercream, Chocolate Sandwich Cookies & Belgian Chocaloate Ganach

\$38

8"

\$50

10"

Lemon Raspberry Cake

Lemon Cake, Vanilla Buttercream, Raspberry Filling & Lemon Curd

\$38

8"

\$50

10"

Blueberries & Cream Cake

White Cake, Vanilla Buttercream & Blueberry Filling

\$38

8"

\$50

10"

Flourless Chocolate Cake

Flourless Chocolate Cake with Belgian Chocolate Ganach

\$40

8"

\$52

10"

Boston Cream Pies

Yellow Cake, Sweet Custard Filling & Chocolate Ganache Glaze

\$38

8"

\$50

10"

Carrot Cake

Yellow Cake, Sweet Custard Filling & Chocolate Ganache Glaze

\$38

8"

\$50

10"

Pies

(9" Pie, Serves 6-8)

Classic Pies

Choice of Double Crust Apple, Apple Crumb, Pumpkin or Pecan

\$27

Berry Pies

Choice of Blueberry, Raspberry or Tri-Berry

\$27

Cream Pies (Graham Cracker Crust)

Choice of Key Lime, Chocolate Cream, Banana Cream

\$27

DESSERTS...

Platters

(Small Serves 8-12, Medium 12-20, Large 20-3)

Brownie Decadences

Bakers Choice of Assorted Brownies

Country Dessert

Bakers Choice of Assorted Bite Sized Treats

Cookies

Bakers Choice of Assorted Bite Size Cookies
(Sm: 25 Cookies, Md: 40 Cookies, Lg: 65 Cookies)

Small

Medium

Large

\$55

\$70

\$90

\$55

\$70

\$90

\$55

\$80

\$95

By the Dozen

Large Whoopie Pies

Choice of Classic or Pumpkin

Mini Whoopie Pies

Choice of Classic or Pumpkin

\$48/Doz

\$36/Doz

Megunticook MARKET

We recommend catering orders be placed one week or more in advance for best availability.

A 12% Business Operation Fee applies to catering orders. A 20% Business Operation Fee applies to customer pick up menu items that are hot and/or displayed on white china platters. An 8% Maine Food Tax is not included in the listed pricing. Prices and availability subject to change without notice.

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