

Family Dinners

Entrées

Half pan serves 8-10 / Full pan serves 16-18

Sausage Lasagna | Half Pan **\$38**, Full Pan **\$76**

Traditional lasagna with "our own" sausage marinara sauce. *

Chicken Broccoli Alfredo Lasagna | Half Pan **\$44**, Full Pan **\$88**

Chicken, broccoli, lasagna noodles, white sauce. *

Veggie Lasagna | Half Pan **\$44**, Full Pan **\$88**

Layers of shredded carrot, broccoli, mushroom and baby spinach with a white sauce.

Wild Mushroom Lasagna | Half Pan **\$44**, Full Pan **\$88**

Wild mushrooms, parmesan and lasagna noodles in a béchamel sauce. *

Mexican Lasagna | Half Pan **\$44**, Full Pan **\$88**

Ground beef, tomato, black beans, corn, red pepper and mozzarella.

Seafood Lasagna | Half Pan **\$54**, Full Pan **\$110**

Sautéed shrimp, scallops and haddock layered with lasagna noodles, white and red sauce. *

Chicken Cacciatore | Half Pan **\$44**, Full Pan **\$88**

Braised chicken medallions with mushrooms, olives, onions, peppers and garlic in a tomato demi sauce.

Chicken Pot Pie | Half Pan **\$38**, Full Pan **\$76**

Chicken breast and mixed vegetables with hand-made buttermilk biscuit topping.

Eggplant or Chicken Parmesan | Half Pan **\$44**, Full Pan **\$88**

Lightly breaded eggplant stacks (or chicken breast) layered w/ marinara and parmesan.

Macaroni & Cheese | Half Pan **\$38**, Full Pan **\$76**

Classic cheese sauce mixed with elbow macaroni.

Baked Ratatouille | Half Pan **\$44**, Full Pan **\$88**

Thinly sliced vegetables layered and baked with tomato sauce, fresh herbs and parmesan. (V, GF)

Pasta Primavera with a White Wine Garlic Sauce | Half Pan **\$40**, Full Pan **\$80**

Fresh seasonal vegetables sautéed with white wine, garlic, parmesan and fresh herbs. (V)

*Substitute gluten free lasagna noodles, Add \$5 per half or full pan.

Hearty Salads & Sides

Caprese Salad | Bowl (serves 8-10) **\$38** or **\$4/guest**

Cherry tomato, Ciligene mozzarella balls, basil, white balsamic vinaigrette.

Roasted Vegetable Platter | (serves 10-14) **\$40** or **\$4/guest**

Asparagus, zucchini, yellow squash, peppers and red onion.

Potatoes & Asparagus | Bowl (serves 10-14) **\$38** or **\$4/guest**

Dijon roasted red potatoes over a bed of asparagus.

Israeli Couscous | Bowl (serves 12-15) **\$36** or **\$3/guest**

Couscous with roasted butternut squash, dried cranberries and walnuts.

Broccoli Salad | Bowl (serves 10-14) **\$38** or **\$4/guest**

Broccoli, sunflower seeds, bacon and cheddar cheese.

Sour Cream & Dill Potato Salad | Bowl (serves 10-14) **\$36** or **\$3/guest**

Baby red potatoes, fresh dill and sour cream dressing.

Pesto Pasta Salad | Bowl (serves 12-15) **\$36** or **\$3/guest**

Penne with fresh pesto, cheddar cheese, tomatoes and cucumbers.

Four Bean Salad | Bowl (serves 10-14) **\$38** or **\$4/guest**

Haricot Vert, pinto beans, kidney beans and chickpeas with pear vinaigrette dressing.

Greek Pasta Salad | Bowl (serves 10-14) **\$38** or **\$4/guest**

Bowtie pasta, green olives, kalamata olives, artichoke hearts, red pepper, cucumber, red onion, lemon, olive oil and seasoning.

Black Bean & Corn Salad | Bowl (serves 10-14) **\$38** or **\$4/guest**

Avocado, tomato, black beans, corn, cilantro, olive oil and seasonings.

Green Salads by the Bowl

Large serves 16-20 / Medium serves 10-12 / Small serves 2-4

Garden Salad | Large \$32, Medium \$13, Small \$7

Cucumber, tomato, red onion and shredded carrots with ranch dressing on the side.

Caesar Salad | Large \$32, Medium \$16, Small \$7

Romaine, baby tomatoes, croutons and caesar dressing on the side.

Vineyard Salad | Large \$32, Medium \$16, Small \$7

Baby greens with red grapes, walnuts, dried cranberries and feta cheese.

Salad Additions

Grilled sliced chicken \$4/guest (4oz)

Grilled sliced flank steak \$6/guest (4oz)

Herb marinated shrimp \$6/guest (3 count)

Roasted vegetables \$4/guest

Roasted vegetables include mushrooms, red peppers, purple onions, and tri-color carrots.

Grazing Platters

Baked Ham | \$75

Ham baked with dijon mango chutney. Accompanied by honey mustard sauce.

Turkey Breast | \$75

Herb roasted turkey breast, sliced and served with cranberry chutney and honey mustard sauce.

Poached Side of Organic Salmon | \$120

Salmon poached in court-bouillon. Choice of: champagne-mustard or green goddess sauce.

Beef Tenderloin | \$200

Black Angus choice of beef fillet roasted to medium rare, sliced thin. Served with creamy horseradish sauce.

Classic Sides

Potato Salad

Bowl (serves 12-15) \$36 or \$3/guest
Red potatoes, mayonnaise, celery, onion.

Coleslaw

Bowl (serves 12-15) \$32 or \$2.75/guest
Red and green cabbage, carrot, vinegar, coleslaw dressing and seasonings.

Baked Beans

Half Pan (serves 12-15) \$36
Beans slow baked with ham hock and bacon.

Soups

All soups are \$8.99/quart

Chicken Noodle

Butternut Squash-Apple

Hearty Tomato

Vegetable Minestrone

Beef & Barley

White Chicken Chili

Beef Chili

Vegetarian Chili

Bread

Garlic Bread | \$4/loaf

Biscuits | \$.75/each

Dinner Rolls | \$1/each

Slider Rolls | \$.75/each

Focaccia | Small \$3, Large \$9

Corn Bread | \$1.25/piece

We recommend that all orders be placed 48 hours in advance. Call for availability on same day orders. A 12% Business Operation Fee applies to all customer pick up orders on disposable catering platters. A 20% Business Operation Fee applies to all deliveries, or customer pick up menu items that are hot and/or displayed on white china platters. An 8% Maine Food Tax is not included in above pricing. Prices and availability subject to change without notice.

