

Holiday 2018

CATERING MENU



Megunticook
MARKET

ORDERING INFO

During the holiday season,
we recommend all orders be placed
1-2 weeks in advance.

Call for availability on 48 hour or 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 the provided pricing.
Prices and availability subject to change without notice.

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HORS D'OEUVRES

(V) Vegetarian, (GF) Gluten Free

Deviled Eggs with Smoked Salmon (GF, 12 halves)	\$18/dozen
Mini Quiche	\$21/dozen
Prociutto Wrapped Asparagus Spears (GF)	\$18/dozen
Lamb Meatballs with Green Goddess Sauce (GF)	\$24/dozen
Spanakopita (V)	\$21/dozen
Orange Cranberry Chutney, Honey Whipped Goat Cheese on Crostini (V)	\$21/dozen
Butternut Squash Arancini (V)	\$21/dozen
Scallops with Honey Ginger Balsamic (GF)	\$24/dozen
Crab Arancini	\$24/dozen
Chorizo and Shrimp Skewer	\$24/dozen
Shrimp Wrapped in Prosciutto	\$24/dozen
Curried Pumpkin Shooter with Crème Fraiche (GF, V)	\$24/dozen
Sweet-n-Sour Meatballs	\$18/2 dozen
Crab Cakes with Remoulade Sauce	\$24/dozen
Scallops Wrapped in Bacon with Maine Maple (GF)	\$24/dozen
Cranberry Chutney, Caramelized Onion, and Brie in Filo Cup (V)	\$18/dozen

PARTY PLATTERS

Small Platters Serve 10–12, Medium 12–18, Large 18–24

Artisan Cheese

Small **\$42**, Medium **\$62**, Large **\$82**

Wensleydale with cranberries, Cotswold Cheddar, Chevre and Aged Cheddar, dried fruit, smoked almonds and crackers.

Shrimp Cocktail

Small (20 pcs.) **\$45**, Medium (25 pcs.) **\$55**, Large (35 pcs.) **\$75**

Large shrimp served with traditional cocktail sauce.

Baked Brie

Medium **\$45**

Topped with caramelized apples and bacon. Sliced baguette.

Green Crudité

Small **\$35**, Medium **\$45**, Large **\$55**

Green beans, cauliflower, cucumber, asparagus, broccoli, bell pepper, green goddess dressing.

Holiday Charcuterie

Small **\$42**, Medium **\$62**, Large **\$82**

Smoked turkey breast, maple honey ham, candied walnuts, sweet mustard pickles, pepitas, port wine ball, aged cheddar, almonds and sliced baguette.

Fall Brochettes Platter

Large **\$85**

Tomato-mozzarella-tortellini skewer, Artichoke heart-olive-feta skewer, Prosciutto wrapped asparagus spear, Herb marinated shrimp (12ea)

Holiday Hummus Platter

Small **\$35**, Medium **\$45**, Large **\$55**

Beet hummus, cucumbers, broccoli, cauliflower, carrots and sweet baby peppers. Pita chips.

Holiday Cookie Platter

Small **\$35**, Medium **\$45**, Large **\$65**

Assorted cut-out and decorated cookies.

SALADS

Medium Bowl serves 10-12 , Large Bowl serves 16-20

Caesar Salad

Medium **\$16**, Large **\$32**

Romaine, baby tomatoes, croutons, parmesan, Caesar dressing

Vineyard Salad

Medium **\$16**, Large **\$32**

Grapes, walnuts, feta cheese, dried cranberries

Garden Salad

Medium **\$13**, Large **\$32**

Cucumber, tomato, shredded carrots, red onion

Fall Harvest Salad

Medium **\$20**, Large **\$36**

Apples, shaved manchego cheese, and candied pecans

Poached Pear & Mixed Green Salad

Medium **\$20**, Large **\$36**

Candied walnuts, goat cheese, pickled red onion with Dijon honey vinaigrette

BUFFET ENTREES

Half Pan serves 8-10, Whole Pan serves 16-18. (V) Vegetarian, (GF) Gluten Free

Chicken Saltimbocca (GF) | Half **\$44**, Whole **\$88**

Chicken breast, sage, goat cheese and prosciutto

Chicken Francaise (GF) | Half **\$44**, Whole **\$88**

Lemon caper sauce

Chicken Marsala (GF) | Half **\$44**, Whole **\$88**

Herbed chicken in a sweet marsala and mushroom sauce

Baked, Sliced Ham | Whole **\$75**

Add Homemade Cheddar Biscuits \$.75/each

Roasted, Sliced Turkey | Whole **\$75**

Add Homemade Cheddar Biscuits \$.75/each

Wild Mushroom Lasagna (V) | Half **\$44**, Whole **\$88**

Wild mushrooms, parmesan, béchamel sauce

Veggie Lasagna (V) | Half **\$44**, Whole **\$88**

Shredded carrot, mushroom, baby spinach, white sauce

Sausage Lasagna | Half **\$38**, Whole **\$76**

Marinara sauce, sausage, mozzarella, ricotta, parsley, parmesan

Seafood Lasagna | Half **\$54**, Whole **\$110**

Sauteed shrimp, scallops and haddock layered with lasagna noodles, white and red sauce

Butternut Squash Lasagna (V) | Half **\$44**, Whole **\$88**

Butternut squash, sage, parmesan, béchamel sauce

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

Chicken, broccoli, lasagna, alfredo

Macaroni & Cheese (V) | Half **\$38**, Whole **\$76**

Classic cheese sauce, elbow macaroni

Chicken Pot Pie | Half **\$38**, Whole **\$76**

Chicken, sautéed vegetables, handmade biscuits

Turkey Pot Pie | Half **\$44**, Whole **\$88**

Turkey, sautéed vegetables, handmade biscuits

Beef Pot Pie | Half **\$44**, Whole **\$88**

Beef, sautéed vegetables, handmade biscuits

Turkey Tetrazzini | Half **\$44**, Whole **\$88**

Turkey, Peas, Parmesan cheese and a creamy mushroom sauce over pasta

Chicken Parmesan | Half **\$44**, Whole **\$88**

Lightly breaded chicken breast, marinara, parmesan

Eggplant Parmesan (V) | Half **\$44**, Whole **\$88**

Lightly breaded eggplant, marinara, ricotta, parmesan

TURKEY, HAM & BEEF

Whole Cooked Turkey with Apple Thyme Glaze

14-16 lbs. Serves 10.

\$75

Baked Sliced Ham

9 lbs. Serves 20-25.

\$75

Beef Tenderloin

Serves 10-12

\$200

Black Angus choice beef fillet, seasoned and roasted to medium rare, sliced thin. Served with Horseradish Cream Sauce.

SIDES & STUFFINGS

Half Pan serves 8-10. (V) Vegetarian, (GF) Gluten Free

Honey Orange Brussel Sprouts & Bacon (GF).....	\$30 Half Pan
Pearl Onions, Peas and Carrots (V, GF)	\$30 Half Pan
Green Bean Casserole (V) creamy mushroom sauce, crispy onions.....	\$35 Half Pan
Roasted Fingerling Potatoes (V, GF).....	\$30 Half Pan
Mashed Idaho Potatoes with Roasted Garlic (V, GF).....	\$28 Half Pan
Mashed Sweet Potatoes (V, GF)	\$28 Half Pan
Thyme Dijon Roasted Red Bliss Potatoes (V, GF).....	\$30 Half Pan
Roasted Sweet Potato Casserole with Marshmallow (V, GF)	\$30 Half Pan
Apple, Sausage and Sage Stuffing	\$20 Half Pan
Traditional Turkey Stuffing	\$16 Half Pan
Wild Mushroom Stuffing (V)	\$20 Half Pan
Cornbread Sausage Stuffing	\$20 Half Pan
Roasted Vegetables (V, GF).....	\$32 Half Pan
Honey Glazed Baby Carrots (V, GF).....	\$24 Half Pan
Creamed Spinach (V, GF).....	\$28 Half Pan
Rice Pilaf with Toasted Almonds & Dried Cranberries (V).....	\$20 Half Pan
Rice Pilaf with Wild Mushrooms (V)	\$20 Half Pan
Cranberry Sauce Orange Clove OR Chunky Apple & Cranberry	\$10 Pint \$14 Quart
Classic Gravy	\$10 Pint \$14 Quart

DESSERTS

Homemade Pies

9" Deep-dish **\$17.50**

Double Crust Apple, Apple Crumb, Pumpkin, Pecan Pie
Blueberry, Raspberry, Mixed Berry (double crust or crumb topping) Chocolate Cream Pie
Serves 6-8 people

Sweetbreads

Small **\$6**, Large **\$15**

Lemon, chocolate, pumpkin & cranberry

Whoopie Pies

Mini **\$2.50/ea**, Large **\$3.50/ea**

Chocolate, pumpkin chip or molasses

Flourless Chocolate Cake (GF)

6" **\$19**, 8" **\$32**, 10" **\$45**

Flourless chocolate cake with Belgian chocolate ganache.

Lemon Bread & Fresh Berries

\$5/person

Holiday Cookie Platter

Small **\$35**, Medium **\$45**, Large **\$65**

Assorted cut-out and decorated cookies.

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The perfect menu. The perfect event.

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Catering Office Hours | Monday – Friday 10am - 4pm | Weekends & Evenings By Appointment