

Holiday CATERING MENU 2025

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.

**Megunticook
MARKET**

The perfect menu. The perfect event.

Fall Winter Menu 25-26

First Course : Set Paltters	Small	Medium	Large
Artisan Cheese Assortment of Artisan Cheeses. Served with Nuts, Fresh & Dried Fruits, Crackers	\$90	\$140	\$190
Crudite with Traditional Hummus Assortment of Fresh Seasonal Vegetables. Served with choice of Hummus	\$50	\$70	\$90
Charcuterie Assortment of Cured Meats, Cheeses, Nuts, Fresh & Dried Fruits, Sliced Baguette	\$90	\$140	\$190
Shrimp Cocktail Large Shrimp, Cocktail Sauce, Lemon	\$85	\$110	\$140
Second Course : Hors D'oeuvres	Per 2 dozen		
Prosciutto Wrapped Sea Scallops With a Maple Dijon Glaze	\$140		
Veggie Stuffed Mushroom Bite Size Portobella Stuffed with Zucchini, Shallot, Parmesan	\$100		
Deviled Eggs Deviled Eggs with Paprika (Served Cold)	\$64		
Mini Morrocan Lamb Meatballs with Sundried Tomato Puree	\$90		
Puff Pastry Wrapped Sausage with Grain Mustard	\$90		
Third Course : Salad & Soup			
Beef Chili	\$20 per quart		
Chicken Chili	\$20 per quart		
Apple Butternut Puree	\$18 per quart		
Beef Stew	\$20 per quart		
Shrimp And Sweet Potato Chowder	\$20 per quart		
Orchard Salad (Dried Apple Slices, dried Cherries, brie Cheese, red Onion, & Cider Vinaigrette)	\$36	\$50	

Fall Winter Menu 25-26

Third Course : Salad & Soup

Garden Salad	\$26	\$40
Cucumber, Carrot, Tomato, Onion, Green Leaf, Ranch Dressing(On Side)		
Warm Kale Brussel Sprout Salad Tossed with Bacon and Maple Balsamic	\$36	\$50
Warm German Bacon Potato Salad	\$50	\$65

Fourth Course : Entree

	Half	Whole
4oz. Caldwell farms Meatballs In Marinara		\$40 Per Dozen
Eggplant Parmesan Casserole	\$60	\$110
Apple Cornbread Stuffed Pork Loin with Cranberry Cream Sauce	\$65	\$125
4 Cheese Lasagna (Mozzarella, Ricotta, Parmesan, Provolone)	\$65	\$125
Chicken & Biscuits	\$65	\$125
Onion, Celery, Carrot, Sweet Peas, Potato, Chicken Gravy		
Sausage Lasagna	\$74	\$148
Sheperds Pie	\$90	\$175
Seasoned Ground Lamb, brown Gravy, kernel Com, Sweet Peas, Mash Potato		
Flounder Stuffed With Ritz Stuffing	\$150	\$280
Braised Lamb Shanks with Deme Glace		\$170 Per Dozen

Sides

	Half	Whole
Raisin Rice	\$35	\$60
Mashed Potato	\$50	\$90
Mashed Sweet Potato	\$50	\$90
Pasta with Marinara	\$40	\$70
Roasted Butternut Squash	\$35	\$60
Roasted Root Vegetables	\$35	\$60
Buttered Broccoli & Couliflower	\$35	\$60
Garlic Bread		\$12 Per Loaf
Baguette		\$10 Per Loaf

Bakery & Dessert Platters

Bakery

Quiche

Broccoli Cheddar, Bacon Swiss, Ham-Cheddar

Extra Deep Dish \$25

Pastry Platter

Muffins, Scones, And Cinnmon Rolls

\$48/Dozen, \$4/ea

Sweet Breads & Pound Cake

Banana, Pumpkin, Lemon

\$25/ea

Homemade Pies

Double Crust Apple, Apple Crumb, Pumpkin Pecan Pie, Blueberry, Raspberry Chocolate Cream Pie

\$27

Whoopie Pies

Mini \$33/Dozen & Lorge \$45/Dozen

Flourless Chocolate Cake

(GF) Flourless Chocolate Cake With Belgian Chocolate Ganache

8" \$38

Dessert Platters

Small Medium Large

Brownie Decadence Platter

Cream Cheese, Raspberry, Almond-amarettta, Sea Salt, Belgian Chocolate

\$45 \$55 \$75

Country Dessert Platter

Almond And Raspberry Brownies, Shortbread And Lemon Bars, Mini Cookies.

\$45 \$55 \$75

Cookie Platter

Baker's Choice Assorted Cookies May Include Chocolate Chip, Peanut Butter, Oatmeal-chocolate Chip Molasses, Butter Almond (S: 25 Cookies, M: 40 Cookies, L: 65 Cookies)

\$40 \$55 \$80

Sugar Cookie Platter

Festive, Hand-decorated Cookies With Royal Icing

\$65 \$80 \$95

12 Pieces 16 Pieces 20 Pieces

Small Serves 8-12, Medium 12-20, Large 20-30

Thanks Giving Menu (last 2 Weeks of November)

Turkey, Stuffing & Sides

Toasted Pumpkin Seeds	\$12 A Pint
Pecan Cheese Ball with Assorted Savory Snacks	\$55 \$75 \$95
Cranberry Brie Bread Bites	\$45 Per 2 Dozen
Pumpkin & Carmelized Onion Tartlet W/ Shaved Carmella Cheese And Walnut Pieces	\$45 Per 2 Dozen
Orange Honey Bacon Brussel Sprouts	\$65 Per Half Pan
Candied Carrots	\$58 Per Half Pan
Potato Au Gratin	\$70 Per Half Pan
Sweet Potato Hash with Mushrooms & Bacon	\$70 Per Half Pan
Traditional Stuffing	\$60 Per Half Pan
Sage Dinner Biscuits with Butter	\$25 Per Dozen
Cranberry Sauce	\$15 A Pint
Extra Turkey Gravy	\$12 A Pint
Herb Roasted Boneless Turkey Breast (feeds 8-10)	\$150
Roasted Acorn Squash W/ Apple Quinoa Stuffing	\$50 Per Half Dozen

Holiday Menu 12/1/25 - 12/31/25

	Small	Medium	Large
Green Crudite W/ Red Pepper Hummus	\$50	\$70	\$90
Pomagranite Cheese Ball with Assorted Savory Snacks	\$55	\$75	\$95
Crab Cakes With Remolaude			\$70 Per Dozen
Bacon Wrapped Figs With Maple Syrup			\$50 Per 2 Dozen
Roast Beast Croustinis			\$75 Per 2 Dozen
Pickled Red Beet Medallions Layered With Goat Cheese & Finished With Pomagranite Molasses			\$45 Per Dozen
Vineyard Salad lettuce, grapes, craisins, walnuts, feta, & Balsamic Vinaigrette	\$36	\$48	
Broccoli Bacon Salad Broccoli, Sunflower Seeds, Craisins, Bacon, Cheddar, Dressed with Mayo & Vinegar	\$68	\$80	
Black Eye Pea Salad Diced Celery, red Onion, diced Tomato, bell Pepper, Olive Oil, lemon Juice, fresh Herbs	\$60	\$75	

Holiday Menu 12/1/25 - 12/31/25

Balsamic Collard Greens with Bacon	\$55
Green Beans with Roasted Red Peppers	\$50
Candied Yams	\$65
Twice Baked Potato	\$70
Corn Bread Muffins with Butter	\$55 Per Dozen
Sage Dinner Biscuits with Butter	\$25 Per Dozen
Roasted Side Of Salmon with Rosemary Dijon Cream Sauce	\$170 Per Side
6oz. Peppered Filet Mignon with Gorgonzola Cream Sauce	\$570 Per Dozen
Roasted Acorn Squash with Apple Quinoa Stuffing	\$50 Per Half Dozen



Super Bowl Weekend

Antipasto Platter

Prosciutto, sliced Salumi, provolone, asiago, olives, caper Berries, Marinated Artichokes, Grapes, Flatbread Crackers, Garlic Herb Oil, Balsamic Glaze

\$90 \$140 \$190
Small Medium Large

Chips And 3 Dip Platter

Assorted Savory Snacks With 1 Pint Of Onion Dip, 1 Pint Of Southwestern Pimento Dip/1 Pint Of Bacon Ranch Dip

\$50

Beef Nachos !!!

Tortillas, diced Tomato, black Olives, Scallions, Jalapenos, Seasoned Ground Beef melted Cheddar, Salsa, Sour Cream, Guacamole

\$35 \$50

Wings plain, buffalo, BBQ with Ranch

\$45 Per 2 Dozen

Pigs In A Blanket

\$30 Per 2 Dozen

BBQ Chicken Jalapeño Poppers

\$40 Per 2 Dozen

Bacon Cheddar Stuffed Potato Skins

\$35 Per Dozen

Beer Cheese Soup

\$18 Per 2, Quarts 20

Pepperoni Stromboli

\$55 Per Dozen Portions

3 Cheese Baked Pasta

Mozzarella, Parmesan, Herbed Ricotta, And Tomato Sauce

\$45 \$90
Half Whole

Easter Menu

	Small	Medium	Large
Egg Salad Endive Boats	\$50	\$70	\$90
Antipasto Platter	\$90	\$140	\$190
Prosciutto, Sliced Salimis, Provolone, Asiago, Olives, Caper Berries, marinated Artichokes, grapes, flatbread Crackers, Garlic Herb Oil, Balasamic Glaze			
Lamb Croquets With Tzatziki		\$70 Per 2 Dozen	
Mini Brie Tartlets With Apricot Jam		\$55 Per 2 Dozen	
Crustless Cheddar Quiche Bites		\$55 Per 2 Dozen	
Carrot Ginger Puree		\$18 Per 2 Quarts	
Roasted Parsnip Horshradish Puree		\$18 Per 2 Quarts	
Candied Carrots			\$60
Prosciutto Wrapped Asparagus Bundles			\$75
Garlic Parsley Fingerling Potatoes			\$65
Baked Sweet Potatoes			\$60
Hot Cross Buns			\$18 Per Dozen
Spiral Ham with Orange Bourbon Glaze			\$125 Per Ham
Pasta Primavera	\$50 Per Half Pan	\$90 Per Whole Pan	
Penne Pasta Tossed With Spring Time Vegetables And Marinara			