

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.

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, prunes 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 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)

Shepherd's Pie | Half Pan **\$44**, Full Pan **\$88**

Seasoned ground beef and corn topped with mashed potatoes.

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

Build Your Own Dinner Package

All Build-Your-Own Dinner Packages are priced at \$15/guest, 25 person minimum, 72 hour notice. Best suited for larger groups; self-assemble only.

All orders prepared on black catering disposable platters/aluminum tins; paper goods and utensils available upon request. No substitutions.

Subject to 20% Business Operations Fee and 8% Maine Food Tax.

Taco Bar

Flour tortillas, ground beef, pulled chicken, lettuce, onion, taco cheese, limes, sour cream, salsa, guacamole, hot sauce.

Sides: Mexican rice and refried beans.

Pulled Pork

Slider rolls, slow roasted pulled pork, pickles, BBQ sauce, kettle chips.

Sides: Coleslaw and baked beans.

Baked Ham

Slider rolls, sliced baked ham, honey mustard, kettle chips.

Sides: Potato salad and macaroni salad.

Roasted Turkey

Slider rolls, sliced roasted turkey, cranberry mayo, kettle chips.

Sides: Potato salad and macaroni salad.

BBQ Brisket

Cornbread, sliced slow roasted brisket, BBQ sauce, kettle chips.

Sides: Potato salad and baked beans.

Hearty Cold Salads

Caprese Salad | Bowl (serves 8-10) \$42

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

Israeli Couscous | Bowl (serves 12-15) \$42

Roasted cauliflower, kale, Za'tar, orange and cranberry.

Broccoli Salad | Bowl (serves 10-14) \$42

Broccoli, sunflower seeds, bacon and cheddar cheese.

Pesto Pasta Salad | Bowl (serves 12-15) \$38

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

Four Bean Salad | Bowl (serves 10-14) \$42

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

Greek Pasta Salad | Bowl (serves 10-14) \$42

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

Black Bean & Corn Salad | Bowl (serves 10-14) \$45

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

Red Potato Salad | Bowl (serves 12-15) \$36

Red potatoes, mayonnaise, celery and onion.

Macaroni Salad | Bowl (serves 12-15) \$36

Macaroni, mayonnaise, sweet relish, onions, red pepper and green pepper.

Coleslaw | Bowl (serves 12-15) \$36

Red and green cabbage, carrot, vinegar and coleslaw dressing.

Green Salads

Servings: Large 16-20 / Medium 10-12 / Small 2-4

Garden Salad | L \$32, M \$13, S \$6

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

Caesar Salad | L \$34, M \$16, S \$7

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

Vineyard Salad | L \$36, M \$18, S \$8

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

Hot Sides

Dijon Roasted Red Potatoes | Half Pan (serves 10-14) \$42

Baby red potatoes, whole grain Dijon mustard and fresh thyme.

Roasted Vegetables | Half Pan (serves 10-14) \$42

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

Baked Beans | Half Pan (serves 10-14) \$38

Beans slow baked with ham hock and bacon.

Jambalaya | Half Pan (serves 10-14) \$45

Chicken, chorizo, shrimp, peas, peppers and seasonings.

Penne w/ Marinara | Half Pan (serves 10-12) \$33

Penne pasta, tomato sauce and fresh oregano.

Rice Pilaf | Half Pan (serves 12-15) \$33

Long grain rice, orzo pasta and seasonings.

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
Black Bean & Ham

Bread

Garlic Bread | \$4/loaf
Cheesy Garlic Bread | \$5/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. Orders placed with less than 48-hour notice may be subject to a 20% rush order fee. 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.

