

Family Dinners

Entrées

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

Sausage Lasagna | Half Pan **\$43**, Full Pan **\$86**

Traditional lasagna with "our own" sausage marinara sauce.

Chicken Broccoli Alfredo Lasagna | Half Pan **\$49**, Full Pan **\$98**

Chicken, broccoli, lasagna noodles, white sauce.

Veggie Lasagna | Half Pan **\$49**, Full Pan **\$98**

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

Wild Mushroom Lasagna | Half Pan **\$49**, Full Pan **\$98**

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

Seafood Lasagna | Half Pan **\$64**, Full Pan **\$130**

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

Chicken Cacciatore | Half Pan **\$49**, Full Pan **\$98**

Braised chicken medallions with mushrooms, olives, onions, peppers, prunes and garlic in a tomato demi sauce. * Add rice, egg noodle, or roasted potatoes.

Spaghetti Squash | Half Pan **\$43**

Chicken Pot Pie | Half Pan **\$49**, Full Pan **\$98**

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

Eggplant or Chicken Parmesan | Half Pan **\$49**, Full Pan **\$98**

Lightly breaded eggplant or chicken breast layered w/ marinara and parmesan. * Add spaghetti.

Macaroni & Cheese | Half Pan **\$43**, Full Pan **\$86**

Classic cheese sauce mixed with elbow macaroni.

* Add a side of:

Rice | Half Pan **\$33**

Egg Noodles | Half Pan **\$33**

Spaghetti | Half Pan **\$33**

Dijon Roasted Red Potatoes | Half Pan **\$45**

Baked Ratatouille | Half Pan **\$49**, Full Pan **\$98**

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 **\$45**, Full Pan **\$90**

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

Shepherd's Pie | Half Pan **\$49**, Full Pan **\$98**

Seasoned ground beef and corn topped with mashed potatoes.

Chicken Marsala | Half Pan **\$49**, Full Pan **\$98**

Herbed chicken in a sweet marsala and mushroom sauce. * Add rice, egg noodles, spaghetti, or roasted potatoes.

Jambalaya | Half Pan **\$54**, Full Pan **\$98**

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

Beef Stroganoff | Half Pan **\$54**, Full Pan **\$98**

Simmered beef in mushroom cream sauce over egg noodles. * Add roasted potatoes.

Herb Roasted Boneless Turkey Breast | 9-11 lbs sliced **\$85**

Serves 15.

Baked Ham w/ Pineapple | 9 lbs sliced **\$85**

Serves 15.

Bread

Garlic Bread | \$6/loaf

Cheesy Garlic Bread | \$8/loaf

Biscuits | \$1.25/each

Dinner Rolls | \$1/each

Slider Rolls | \$.75/each

Focaccia | Large **\$9**

Corn Bread | \$1.25/piece

Baguette | \$5/each

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

Hearty Cold Salads

Summer Salad | Bowl (serves 8-10) **\$54**
Cherry tomatoes, mozzarella, green beans, pesto.

Israeli Couscous | Bowl (serves 12-15) **\$42**
Roasted cauliflower, kale, Za'tar, orange and cranberry.

Broccoli Salad | Bowl (serves 10-14) **\$54**
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) **\$54**
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) **\$54**
Avocado, tomato, black beans, corn, cilantro, olive oil and seasonings.

Red Potato Salad | Bowl (serves 12-15) **\$36**
Red potatoes, mayonnaise, celery and onion.

Coleslaw | Bowl (serves 12-15) **\$36**
Red and green cabbage, carrot, vinegar and coleslaw dressing.

Fruit Salad | Bowl (serves 10-14) **\$54**
Berries, melon, and grapes.

Hot Sides

Dijon Roasted Red Potatoes | Half Pan (serves 10-14) **\$45**
Baby red potatoes, whole grain Dijon mustard and fresh thyme.

Roasted Vegetables | Half Pan (serves 10-14) **\$52**
Asparagus, zucchini, yellow squash, peppers and red onion.

Baked Beans | Half Pan (serves 10-14) **\$45**
Beans slow baked with ham hock and bacon..

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.

Green Salads

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

Garden Salad | L **\$36**, M **\$22**, S **\$7**
Cucumber, tomato, red onion and shredded carrots with ranch dressing on the side.

Caesar Salad | L **\$38**, M **\$24**, S **\$7**
Romaine, baby tomatoes, croutons and caesar dressing on the side.

Vineyard Salad | L **\$40**, M **\$26**, S **\$8**
Baby greens with red grapes, walnuts, dried cranberries and feta cheese.

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.

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.

