

# Holiday

CATERING MENU

2020

*Megunticook*  
MARKET

Minimum 2 dozen per item. (V) Vegetarian, (GF) Gluten Free

## Seafood

|  |                   |
|--|-------------------|
| <b>Scallops Wrapped in Bacon w/ Maine Maple Syrup</b> (GF) ..... | <b>\$30/dozen</b> |
| <b>Crab Cakes w/ Remoulade Sauce</b> .....                       | <b>\$30/dozen</b> |
| <b>Herb Roasted Shrimp Skewers w/ Lemon Aioli</b> (GF) .....     | <b>\$30/dozen</b> |
| <b>Deviled Eggs w/ Smoked Salmon</b> (12 halves, GF) .....       | <b>\$27/dozen</b> |

## Meat

|   |                     |
|---|---------------------|
| <b>Lamb Meatballs w/ Parsley Cilantro Herb Sauce</b> (GF) .....           | <b>\$30/dozen</b>   |
| <b>Sweet-n-Sour Meatballs</b> .....                                       | <b>\$27/2 dozen</b> |
| <b>Sausage Stuffed Mushrooms</b> .....                                    | <b>\$27/dozen</b>   |
| <b>BBQ Pulled Pork Spring Roll w/ Honey Mustard Dipping Sauce</b> .....   | <b>\$30/dozen</b>   |
| <b>Dates Wrapped w/ Prosciutto &amp; Stuffed with Parmesan</b> (GF) ..... | <b>\$27/dozen</b>   |
| <b>Mini Quiche</b> .....  | <b>\$27/dozen</b>   |

## Vegetarian

|  |                   |
|--|-------------------|
| <b>Classic Deviled Eggs</b> (12 halves, GF, V) .....               | <b>\$18/dozen</b> |
| <b>Spinach &amp; Artichoke Stuffed Mushrooms</b> (GF, V) .....     | <b>\$27/dozen</b> |
| <b>Spanakopita</b> (V) .....                                       | <b>\$27/dozen</b> |
| <b>Tomato Stuffed with Boursin</b> (GF, V) .....                   | <b>\$27/dozen</b> |
| <b>Butternut Squash Arancini w/ Sage Remoulade Sauce</b> (V) ..... | <b>\$30/dozen</b> |

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

**Holiday Artisan Cheese**

Small **\$52**, Medium **\$82**, Large **\$102**

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

**Shrimp Cocktail**

Small (36 pcs.) **\$45**, Medium (48 pcs.) **\$60**, Large (72 pcs.) **\$85**

Large shrimp served with traditional cocktail sauce.

**Holiday Brie**

Medium Wheel **\$45**

Topped with caramelized apples and bacon, sliced baguette.

**Brie in Pastry**

Medium Wheel **\$45**

Wheel of Brie baked with layer of fig & walnut jam and wrapped in puff pastry.

**Green Crudité**

Small **\$35**, Medium **\$55**, Large **\$65**

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

**Holiday Charcuterie**

Small **\$42**, Medium **\$72**, Large **\$92**

Smoked turkey breast, prosciutto, herb-crusted salami, candied walnuts, sweet mustard pickles, pepitas, port wine cheese ball, caramelized onion cheddar, smoked almonds and sliced baguette.

**Holiday Hummus Platter**

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

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

**Roll-up Platter**

Small **\$35**, Medium **\$55**, Large **\$65**

Spiral bite size roll-ups handsomely filled with fresh lettuce, tomato, cold cuts and chicken salad; individually picked with an olive, gherkin or tomato.

**Smoked Fish Platter**

Medium **\$65**, Large **\$95**

Ducktrap pate, smoked fish, smoked mussels, scallops or shrimp served with crackers.

**Smoked Salmon Platter**

Medium **\$65**, Large **\$85**

Smoked salmon served with capers, red onion and lemon.

**Mediterranean Platter**

Medium **\$75**, Large **\$95**

Kalamata olives, dried salami, fresh mozzarella, grilled vegetables, herb marinated shrimp, asparagus wrapped in prosciutto, olive tapenade, pita.

## Salads

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

### Caesar Salad

Medium **\$24**, Large **\$38**

Romaine, baby tomatoes, croutons, parmesan, Caesar dressing

### Vineyard Salad

Medium **\$26**, Large **\$40**

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

### Garden Salad

Medium **\$22**, Large **\$36**

Cucumber, tomato, shredded carrots, red onion

### Fall Harvest Salad

Medium **\$26**, Large **\$40**

Mixed greens, apples, shaved manchego cheese, and candied pecans with balsamic vinaigrette

### Beet Salad

Medium **\$26**, Large **\$40**

Arugula & mixed greens, orange segments & goat cheese with Champagne vinaigrette

## Breads

**Garlic Bread - \$6/loaf**

**Cheesy Garlic Bread - \$8/loaf**

**Biscuits - \$1.25/each**

**Cheddar Biscuits - \$1/each**

**Slider Rolls - \$.75/each**

**Cornbread - \$1.25/piece**

**Baguette - \$5/each**

## Soups

\$12/quart

**Beef Barley**

**Butternut Squash-Apple**

**Beef Chili**

**Vegetarian Chili**

**White Chicken Chili**

**Haddock Chowder - \$15/quart**

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

**Chicken Marsala (GF) | Half \$49, Whole \$98**

Herbed chicken or pork medallions  
in a sweet marsala and mushroom sauce

**Chicken Parmesan | Half \$49, Whole \$98**

Lightly breaded chicken breast, marinara, parmesan

**Chicken Pot Pie | Half \$49, Whole \$98**

Chicken, sautéed vegetables, handmade biscuits

**Beef Stroganoff | Half \$54, Whole \$98**

Simmered beef in mushroom cream sauce over egg noodles

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

Seasoned ground beef and corn topped with mashed potatoes

**Jambalaya | Half \$54, Whole \$98**

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

**Seafood Lasagna | Half \$64, Whole \$130**

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

**Sausage Lasagna | Half \$43, Whole \$86**

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

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

Chicken, broccoli, lasagna noodles, alfredo sauce

**Veggie Lasagna (V) | Half \$49, Whole \$98**

Shredded carrot, mushroom, baby spinach, broccoli, white sauce

**Wild Mushroom Lasagna (V) | Half \$49, Whole \$98**

Wild mushrooms, parmesan, béchamel sauce

**Macaroni & Cheese (V) | Half \$43, Whole \$86**

Classic cheese sauce, elbow macaroni

**Eggplant Parmesan (V) | Half \$49, Whole \$98**

Lightly breaded eggplant, marinara, ricotta, parmesan

## Turkey, Ham & Beef

### Hot

Served hot as an entrée-sized portion

**Whole Cooked Turkey w/ Apple Thyme Glaze**

14-16lbs. Serves 10. **\$95**

**Herb Roasted Boneless Turkey Breast**

9-11lbs. Sliced. Serves 15. **\$85**

**Baked Ham w/ Pineapple**

9lbs. Sliced. Serves 15. **\$85**

**Add on: Classic Turkey Gravy**

Quart **\$14**, Pint **\$10**

### Cold

Served cold or at room temperature as a grazing appetizer

**Beef Tenderloin**

Serves 10-12. **\$215**

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

**Baked Sliced Ham with Honey Mustard**

Slider rolls (24). Serves 18. **\$95**

**Baked Sliced Turkey with Cranberry Mayo**

Slider rolls (24). Serves 18. **\$95**

## Sides & Stuffings

Small serves 2 (with leftovers), Large serves 8-10. (V) Vegetarian, (GF) Gluten Free

|   |                                      |
|---|--------------------------------------|
| <b>Roast Turkey Breast</b> .....  | <b>\$13</b> Small                    |
| <b>Traditional Stuffing</b> .....   | <b>\$7</b> Small   <b>\$16</b> Large |
| <b>Creamy Mashed Idaho Potatoes</b> (V, GF).....                          | <b>\$7</b> Small   <b>\$28</b> Large |
| <b>Thyme Dijon Roasted Red Bliss Potatoes</b> (V, GF).....                | <b>\$7</b> Small   <b>\$30</b> Large |
| <b>Roasted Root Vegetables</b> (V, GF).....                               | <b>\$7</b> Small   <b>\$40</b> Large |
| <b>Glazed Carrots</b> (V, GF).....  | <b>\$7</b> Small   <b>\$24</b> Large |
| <b>Honey Orange Brussels Sprouts &amp; Bacon</b> (GF).....                | <b>\$7</b> Small   <b>\$30</b> Large |
| <b>Green Bean Casserole</b> (V) creamy mushroom sauce, crispy onions..... | <b>\$7</b> Small   <b>\$35</b> Large |
| <b>Cranberry Sauce</b> Orange Clove.....                                  | <b>\$10</b> Pint   <b>\$14</b> Quart |
| <b>Classic Gravy</b> .....  | <b>\$10</b> Pint   <b>\$14</b> Quart |
| <b>Yeast Rolls</b> .....  | <b>\$8</b> /half dozen               |

## Bakery

**Quiche** | 9" deep dish. 6-8 slices. **\$23**

Broccoli-Cheddar, Asparagus-Red Pepper,  
Bacon-Swiss, Ham-Cheddar

**Seafood Quiche** | 9" deep dish. 6-8 slices. **\$27**

Smoked Salmon-Cream Cheese-Dill,  
Maine Crabmeat, Maine Lobster

**Breakfast Casserole** | Half **\$39**, Full **\$68**

Half pan serves 10-15. Full Pan serves 16-20.  
Egg, cheese & potato.  
Choice of Roasted Vegetable or Sausage-Bacon

**Pastry Platter** | **\$3.50/ea**

Fresh-baked muffins, scones and cinnamon rolls

**Sour Cream Walnut Coffee Cake** | 9" **\$17**

**Sweetbreads** | Large **\$18**

Banana-walnut, chocolate, pumpkin-cranberry

**Homemade Pies** | 9" deep dish. 6-8 slices. **\$21**

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

**Whoopie Pies** | Mini **\$2.75/ea**, Large **\$3.75/ea**

Chocolate, pumpkin chocolate chip or molasses

**Flourless Chocolate Cake (GF)** | 8" **\$32**, 10" **\$45**

Flourless chocolate cake with Belgian chocolate ganache.

**Lemon Bread & Fresh Berries** | **\$5/person**

## Dessert Platters

Small serves 10-12, Medium 12-18, Large 18-24

**Brownie Decadence Platter**

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

Cream cheese, raspberry, almond-amaretto, sea salt, Belgian chocolate

**Country Dessert Platter**

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

Almond and raspberry brownies, shortbread and lemon bars, mini cookies

**Holiday Cookie Platter**

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

Assorted cookie varieties

**Sugar Cookie Platter**

Small (12 pieces) **\$55**, Medium (16 pieces) **\$70**, Large (20 pieces) **\$85**

Festive, hand-decorated cookies with royal icing

# ORDER FOR THE HOLIDAYS

## LIMITED AVAILABILITY

We recommend all orders be placed **1-2 weeks in advance** around the holidays in November and December.  
Call for availability on same day orders.

## TO PLACE YOUR ORDER

Email your order to [catering@megunticookmarket.com](mailto:catering@megunticookmarket.com)  
or call our Catering Department at 207.236.3536.

**\* HOLIDAY ORDERS PLACED WITH LESS THAN 72-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 the provided pricing.  
Prices and availability subject to change without notice.

*Megunticook*  
MARKET

The perfect menu. The perfect event.

 [megunticookmarket.com](http://megunticookmarket.com)

 [catering@megunticookmarket.com](mailto:catering@megunticookmarket.com)

 207.236.3537

 2 Gould Street, Camden, ME 04843

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