

To-Go

CATERING MENU

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 the listed pricing. Prices and availability subject to change without notice.

Megunticook
MARKET

Hot & Cold Breakfast

Hot

Scrambled Eggs Half pan (Serves 20)	\$39
Breakfast Casserole Egg, cheese, potato. Choice of roasted vegetable or Sausage-bacon. Half pan (Serves 10-15)	\$49
Breakfast Sandwich Bacon, Sausage, or Ham. Minimum order 10.	\$3.50/ea
Biscuits & Gravy Half pan (Serves 10-15).....	\$49
Brisket Hash Half pan (Serves 10-15)	\$59
Sausage Half pan (Serves 10-15 - 18pcs).....	\$48
Bacon Half pan (Serves 10-15 - 36pcs).....	\$60
Home Fries Half pan (Serves 10-15).....	\$39
Boxed Coffee 12 cups, freshly brewed to go. Includes cups, beverage napkins, sweeteners, and creamer	\$15

Cold

Quiche Broccoli-Cheddar, Asparagus-Red Pepper, Bacon-Swiss, Ham-Cheddar	9" Extra Deep Dish \$23
Seafood Quiche Smoked Salmon-Cream Cheese-Dill, Maine Crabmeat or Lobster.....	9" Extra Deep Dish \$27
Pastry Platter Danish, muffins, scones and cinnamon rolls	\$36/dozen, \$3.50/ea
Mini Pastries Danish, muffins, scones and cinnamon rolls	\$24/dozen, \$2.25/ea
Sweet Breads & Pound Cakes Banana, Banana Walnut, Zucchini, Pumpkin, Pumpkin Cranberry, Lemon or Lemon Blueberry	Large \$20
Sour Cream Walnut Coffee Cake	9" \$17
Assorted Bagels & Cream Cheese Whipped plain cream cheese included.....	\$4.50/person
Fruit Platter Fresh seasonal fruit and berries. Servings S 10-12, M 12-18, L 18-24	Small \$54 , Medium \$65 , Large \$85
Fruit Salad Bowl Berries, melon, and grapes. (Serves 10-14)	\$54
Yogurt Parfait Yogurt, fresh berries and house made granola.....	\$3/ea

Boxed Lunch & Dinner

Choose up to 3 selections - **\$20**/person (8 person minimum)
Comes with potato salad and chocolate chip cookie. Includes wrapped eco-friendly cutlery roll-up. All served cold.

Turkey, Bacon, and Boursin on ciabatta.

Steak Sandwich with arugula, pickled onions, and horseradish mayo on focaccia.

Hummus Wrap with spinach, cucumber, roasted vegetables and feta on a spinach wrap.

Caprese Sandwich* with tomato, fresh mozzarella, basil, arugula and balsamic glaze on focaccia.

Beef Salad over Arugula* with oranges, crumbled goat cheese, and champagne vinaigrette.

Burrata Salad* over mixed greens with fresh tomato, basil oil and balsamic vinaigrette.

'Turkey Dinner' Sandwich with sliced roasted turkey, stuffing, cranberry mayo and arugula on ciabatta.

Maine Lobster Roll | Add \$12/ea butter toasted roll, chips, pickle and slaw.

* Seasonal - Available in summer months.

Bowl Lunch

Choose up to 3 selections - **\$20**/person (8 person minimum)
Includes wrapped eco-friendly cutlery roll-up. All served cold.

Quinoa & Roasted Sweet Potato with black beans, corn, and avocado over mixed greens with balsamic vinaigrette.

Chilled Peanut Noodle Salad with sliced chicken, Asian vegetable medley, peanuts, cilantro, and lime.

Teriyaki Steak Noodle Bowl with sliced steak, snow peas, red pepper, napa cabbage over noodles with teriyaki dressing.

Nicoise Salad | Add \$6 with seared ahi tuna steak, hard boiled egg, red potato, radish, artichoke, cucumber, roasted red pepper, green beans, grape tomato, nicoise olives and red onion over local greens.

Mediterranean Chopped Salad with grilled chicken, romaine, cucumber, olives, feta, chickpeas, and champagne vinaigrette.

Sandwich & Wrap Lunch

\$17/person (8 person minimum)

Includes kettle chips, dessert, bottled water, and wrapped eco-friendly cutlery roll-up. All served cold. Served on platters or in individual bags.

Italian Market Sub with prosciutto, genoa salami, provolone, EVOO, red wine vinegar, lettuce, tomato, shaved red onion and pepperoncini on a sub roll.

Cranberry Chicken Salad Wrap with lettuce, cranberry walnut chicken salad on whole wheat wrap.

Roast Beef & Smoked Gouda with lettuce, tomato, horseradish mayo, banana peppers on marbled rye.

Brie, Arugula, Balsamic Fig Glaze, Roasted Red Peppers on ciabatta.

Turkey BLT with bacon, lettuce, tomato, and boursin spread on cheese bread.

Buffalo Chicken Wrap with lettuce, buffalo chicken and ranch on a whole wheat wrap.

Beverages

Bottled Water
\$1.50/person

Soda | Iced Tea
\$2.50/person

Soups

\$12/quart (Minimum 2 quarts per soup.)

Butternut Squash-Apple

Hearty Tomato

Vegetable Minestrone

Beef & Barley

White Chicken Chili

Beef Chili

Green Salads

Medium serves 10-12, Large serves 16-20

Garden Salad

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

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

Caesar Salad

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

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

Vineyard Salad

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

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

Bread

Garlic Bread | \$6/loaf

Cheesy Garlic Bread | \$8/loaf

Biscuits | \$1.25/ea

Foccacia | Large **\$9**

Corn Bread | \$1.50/piece

Baguette | \$5/ea

Hearty Cold Salads

Summer Salad

Bowl | **\$54** (serves 10-12)

Cherry tomatoes, mozzarella, green beans, pesto.

Israeli Couscous

Bowl | **\$42** (serves 12-15)

Cherry tomatoes, mozzarella, green beans, pesto.

Broccoli Salad

Bowl | **\$54** (serves 10-14)

Broccoli, sunflower seeds, bacon and cheddar cheese.

Pesto Pasta Salad

Bowl | **\$42** (serves 12-15)

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

Greek Pasta Salad

Bowl | **\$42** (serves 10-14)

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

Black Bean & Corn Salad

Bowl | **\$54** (serves 10-14)

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

Red Potato Salad

Bowl | **\$48** (serves 12-15)

Red potatoes, mayonnaise, celery and onion.

Coleslaw

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

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

Fruit Salad

Bowl | **\$54** (serves 10-14)

Berries, melon, and grapes.

Dinner Packages

\$38/person (8 person minimum. Requires 48 hour notice.)
Includes foccacia. Select (1) salad and (1) entree.

Choose (1) Salad:

Seasonal Mixed Green Garden Salad (GF, V)

Classic Caesar Salad

Choose (1) Entrée:

Options: 1) Cooked, Cold, Ready to Reheat 2) Hot, Ready to Serve (add 20% for Hot, Ready to Serve)

Beef Kebabs with marinated beef, red pepper and zucchini with yogurt and cucumber dill tzatziki sauce and Israeli couscous with za'atar roasted cauliflower, kale, orange and cranberry.

Blackened Salmon Fillet with creamy avocado cilantro lime dressing and corn and black bean quinoa.

Roasted Teriyaki Salmon with gingered lemongrass jasmine rice and baby bok choy.

Classic Chicken Marsala with baby bella mushrooms, marsala wine sauce and parmesan parsley linguine.

Entrées

(8 person minimum per entrée. Requires 48 hour notice.)
Includes foccacia.

Chicken Piccata | **\$18**/person

Chicken medallion, lemon and capers with angel hair pasta.

Sliced Flank Steak (GF) | **\$24**/person

Medium rare, thinly sliced with chimichurri sauce and cilantro lime rice.

Lemon Dill Salmon (GF) | **\$24**/person

Organic salmon fillet roasted with lemon and dill, with rice pilaf.

Eggplant or Chicken Parmesan | **\$18**/person

Lightly breaded eggplant or chicken breast layered with marinara and parmesan, with linguini.

Sliced Roast Beef | **\$28**/person

Sirloin strip roasted and sliced with red wine demi sauce and mashed potatoes.

Baked Stuffed Haddock | **\$32**/person

Haddock with shrimp stuffing and Lobster Newburg sauce with jasmine rice.

Family Dinner Trays

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

Sausage Lasagna | Half \$64, Whole \$128

Traditional lasagna with "our own" sausage marinara sauce.

Chicken Broccoli Alfredo Lasagna | Half \$69, Whole \$138

Chicken, broccoli, lasagna noodles, white sauce.

Veggie Lasagna | Half \$64, Whole \$128

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

Seafood Lasagna | Half \$95, Whole \$190

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

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

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

Macaroni & Cheese | Half \$49, Whole \$98

Classic cheese sauce mixed with elbow macaroni.

Baked Ratatouille | Half \$49, Whole \$98

Thinly sliced vegetables layered and baked with tomato sauce, fresh herbs and parmesan. (V, GF)

Shepherd's Pie | Half \$64, Whole \$128

Seasoned ground beef and corn topped with mashed potatoes.

Beef Stroganoff | Half \$64, Whole \$128

Simmered beef in mushroom cream sauce over egg noodles.

Sides

Half Pan. (V) Vegetarian, (GF) Gluten Free

Thyme Dijon Roasted Red Potatoes (GF, V) Baby red potatoes, whole grain dijon mustard and fresh thyme. (Serves 10-14).....	\$45
Roasted Vegetables (GF, V) Asparagus, zucchini, yellow squash, peppers and red onion. (Serves 10-12).....	\$52
Glazed Carrots (GF, V) Honey glazed sliced carrots. (Serves 10-12).....	\$52
Parmesan Butter Green Beans (GF, V) Green beans blanched and tossed with butter and parmesan. (Serves 10-12).....	\$45
Penne w/ Marinara (V) Penne pasta, tomato sauce and fresh oregano. (Serves 8-10).....	\$33
Rice Pilaf Long grain rice, orzo pasta and seasonings. (Serves 10-12).....	\$33

Party Platters

Small platter serves 8-10, Medium 12-20, Large 20-30.

Artisan Cheese | S \$80, M \$125, L \$175 or \$12/person

An assortment of artisanal cheeses. Served with nuts, fresh and dried fruits, crackers, and flatbread.

Charcuterie | S \$80, M \$125, L \$175 or \$12/person

A selection of cured meat - prosciutto, salami, sausage, cheeses and beautifully adorned with accompaniments.

Crúdite | S \$35, M \$55, L \$75

A selection of fresh seasonal vegetables served with hummus (or ranch) and house made pita.

Mediterranean Platter | M \$85, L \$105

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

Smoked Salmon | M \$95, L \$125

Smoked salmon served with capers, red onion, lemon and crackers.

Cheese & Fruit Cubes | S \$55, M \$80, L \$105

Peppered Jack, Vermont Cheddar and Provolone cut into bite size pieces. Served with fruit and crackers.

Shrimp Cocktail | M \$90, L \$125

Large shrimp served with traditional cocktail sauce and lemon. (M: 75 pcs, L: 100 pcs)

Grazing Platters

Served cold or at room temperature.

Beef Tenderloin | \$215

Black Angus choice beef fillet roasted to medium rare, sliced thin. Served with Horseradish cream sauce and sliced baguette. Serves 10-12.

Poached Side of Organic Salmon | \$140

Salmon poached in court-bouillon. Green goddess sauce.

Finger Rolls & Roll-ups

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

Finger Sandwiches | \$36/dozen

Chicken salad, egg salad, tuna salad, ham salad.

Seafood Finger Sandwiches

Lobster \$10/ea | Crab \$8/ea

Lobster salad, crab salad.

Roll-up Platter | S \$45, M \$60, L \$90

Spiral bite size roll-ups handsomely filled with fresh lettuce, tomato, cold cuts and chicken salad; individually picked with an olive, gherkin or tomato. (S: 15 pcs, M: 20 pcs, L: 30 pcs)

Cold Hors d'oeuvres

Minimum order 2 dozen each. (V) Vegetarian, (GF) Gluten Free

Tea Sandwiches w/ Chicken Salad	\$24/dozen
Melon Wrapped in Prosciutto (GF)	\$24/dozen
Greek Salad Skewer (Feta-Green Olive-Cucumber) (GF, V)	\$21/dozen
Watermelon, Feta & Mint Skewer (GF, V)	\$21/dozen
Deviled Eggs w/ Paprika (GF, V)	\$18/dozen halves
Deviled Eggs w/ Caviar	\$30/dozen halves
Deviled Eggs w/ Smoked Salmon	\$30/dozen halves
Caprese Skewer Tomato, Mozzarella, & Basil (GF, V)	\$21/dozen
Sesame Tuna on Cucumber Round w/Wasabi Aioli (GF)	\$30/dozen
Bruschetta (Deconstructed) (V)	\$21/dozen
Herb Roasted Shrimp Skewer w/ Lemon Aioli (GF)	\$30/dozen

Hot Hors d'oeuvres

Minimum order 2 dozen each. Cold, ready to reheat. (V) Vegetarian, (GF) Gluten Free

Crab Cakes w/ Remoulade Sauce	\$36/dozen
Scallops Wrapped in Bacon w/ Maple Syrup (GF)	\$42/dozen
Lamb Meatball with Tzatziki (GF)	\$30/dozen
Chicken Sate w/ Spicy Peanut Sauce (GF)	\$27/dozen
Beef Sate w/ Spicy Peanut Sauce (GF)	\$30/dozen
Meatballs Stuffed w/ Cheese, Marinara, Parmesan (GF)	\$30/dozen
Spring Roll w/ Shredded Pork Short Rib	\$30/dozen
Butternut Squash Arancini w/ Sage Remoulade	\$30/dozen

Sweets

Cakes

8" serves 8-10 people / 10" serves 12-16 people

Chocolate Layer Cake

8" **\$28**, 10" **\$42**

Rich dark chocolate cake with chocolate buttercream frosting and Belgian chocolate ganache.

Cappuccino Toffee Cake

8" **\$28**, 10" **\$42**

Chocolate cake with mocha buttercream, toffee bits and Belgian chocolate ganache.

Cookies & Cream Cake

8" **\$28**, 10" **\$42**

Chocolate cake with vanilla buttercream, chocolate sandwich cookies and Belgian chocolate ganache.

Lemon Raspberry Cake

8" **\$28**, 10" **\$42**

Lemon cake, vanilla buttercream, raspberry filling and lemon curd.

Blueberries & Cream Cake

8" **\$28**, 10" **\$42**

White cake, vanilla buttercream and blueberry filling.

Flourless Chocolate Cake

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

Flourless chocolate cake with Belgian chocolate ganache.

Boston Cream Pie

8" **\$28**, 10" **\$42**

Yellow Cake, sweet custard filling and chocolate ganache glaze.

Carrot Layer Cake

8" **\$28**, 10" **\$42**

Carrot cake with walnuts, cream cheese frosting.

Pies

Classic Pies | \$21

Double Crust Apple, Apple Crumb, Pumpkin, Pecan Pie, Chocolate Pecan. 9" deep-dish serves 6-8 people.

Berry Pies | \$21

Blueberry, Raspberry, Tri-Berry, Strawberry-Rhubarb (double crust)

Cream Pies | \$21

Key Lime, Chocolate Cream, Coconut Cream, Banana Cream (graham cracker crust)

Platters

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

Brownie Decadence Platter | S \$35, M \$45, L \$65

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

Country Dessert | S \$35, M \$45, L \$65

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

Cookie Platter | S \$35, M \$50, L \$75

Baker's choice assorted cookies may include Chocolate Chip, Peanut Butter, Oatmeal-Chocolate Chip, Molasses, Butter Almond.
(S: 30 cookies, M: 45 cookies, L: 70 cookies)

By-the-Dozen

Cupcakes

Mini **\$24**/dozen or **\$2**/ea

Regular **\$2.75**/ea

Jumbo **\$3.25**/ea

Vanilla and Chocolate. Additional flavors available upon request.

Whoopie Pies

Mini **\$33**/dozen or **\$2.75**/ea

Large **\$45**/dozen or **\$3.75**/ea

Classic, Pumpkin-Chocolate Chip, Molasses

Cookies

Mini **\$1**/ea

Regular **\$2**/ea

Extra Large **\$2.75**/ea

Chocolate Chip, Peanut Butter, Molasses, Butter Almond, Oatmeal-Chocolate Chip