

To-Go

CATERING MENU

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

Hot & Cold Breakfast

Hot

Breakfast Sandwich Bacon, Sausage, or Ham. Minimum order 10.....	\$3.50/ea
Breakfast Burrito Potato, egg, cheese, and chorizo. Minimum order 5.....	\$10
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 Cinnamon Rolls	\$36/dozen
Sweet Breads & Pound Cakes Banana, Banana Walnut, Zucchini, Pumpkin, Pumpkin Cranberry, Lemon or Lemon Blueberry....	Large \$20
Sour Cream Walnut Coffee Cake	9" \$24
Fruit Salad Bowl Berries, melon, and grapes. (Serves 10-14).....	\$54

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Sandwich & Wrap Lunch

\$17/person (8 person minimum)

Includes kettle chips, dessert, 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.

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

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

Focaccia | Large \$9

Baguette | \$5/ea

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Hearty Cold Salads

Summer Salad

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

Cherry tomatoes, mozzarella, green beans, pesto.

Israeli Couscous

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

Roasted butternut squash, cauliflower, dried cranberries and kale.

Pesto Pasta Salad

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

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

Greek Pasta Salad

Bowl | **\$48** (serves 10-14)

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

Broccoli Salad

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

Broccoli, sunflower seeds, dried cranberries, bacon and cheddar cheese.

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.

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Family Dinner Trays

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

Sausage Lasagna | Half \$69, Whole \$138

Traditional lasagna with "our own" sausage marinara sauce.

Chicken Broccoli Alfredo Lasagna | Half \$75, Whole \$150

Chicken, broccoli, lasagna noodles, white sauce.

Veggie Lasagna | Half \$75, Whole \$150

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 \$59, Whole \$118

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

Macaroni & Cheese | Half \$59, Whole \$118

Classic cheese sauce mixed with elbow macaroni.

Shepherd's Pie | Half \$69, Whole \$138

Seasoned ground beef and corn topped with mashed potatoes.

Beef Stroganoff | Half \$69, Whole \$138

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).....	\$49
Roasted Vegetables (GF, V) Asparagus, zucchini, yellow squash, peppers and red onion. (Serves 10-12)	\$56
Herb Roasted Carrots (GF, V) (Serves 10-12).....	\$56
Parmesan Butter Green Beans (GF, V) Green beans blanched and tossed with butter and parmesan. (Serves 10-12).....	\$56
Penne w/ Marinara (V) Penne pasta, tomato sauce and fresh oregano. (Serves 8-10).....	\$36
Rice Pilaf Long grain rice, orzo pasta and seasonings. (Serves 10-12)	\$36

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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 \$95, L \$115

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: 65 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.

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.

Seafood Finger Sandwiches

Lobster \$14/ea | Crab \$12/ea

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)

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Cold Hors d'oeuvres

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

Greek Salad Skewer (Feta-Green Olive-Cucumber) (GF, V)	\$21/dozen
Deviled Eggs w/ Paprika (GF, V)	\$21/dozen halves
Caprese Skewer Tomato, Mozzarella, & Basil (GF, V)	\$21/dozen
Sesame Tuna on Cucumber Round w/Wasabi Aioli (GF)	\$30/dozen
Herb Roasted Shrimp 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
Spring Roll w/ Shredded Pork Short Rib	\$30/dozen
Sausage Stuffed Mushrooms	\$30/dozen

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Sweets

Cakes

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

Chocolate Layer Cake

8" **\$36**, 10" **\$48**

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

Cappuccino Toffee Cake

8" **\$36**, 10" **\$48**

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

Cookies & Cream Cake

8" **\$36**, 10" **\$48**

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

Lemon Raspberry Cake

8" **\$36**, 10" **\$48**

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

Blueberries & Cream Cake

8" **\$36**, 10" **\$48**

White cake, vanilla buttercream and blueberry filling.

Flourless Chocolate Cake

8" **\$38**

Flourless chocolate cake with Belgian chocolate ganache.

Boston Cream Pie

8" **\$36**, 10" **\$48**

Yellow Cake, sweet custard filling and chocolate ganache glaze.

Carrot Layer Cake

8" **\$36**, 10" **\$48**

Carrot cake with walnuts, cream cheese frosting.

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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

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: 25 cookies, M: 40 cookies, L: 65 cookies)

By-the-Dozen

Cupcakes

Mini \$27/dozen or \$2.25/ea

Regular \$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

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