

Holiday CATERING MENU 2025

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

The perfect menu. The perfect event.

Fall Winter Menu 25-26

First Course : Set Paliters

	Small	Medium	Large
Artisan Cheese Assortment of Artisan Cheeses. Served with Nuts, Crackers, Fresh & Dried Fruits	\$90	\$140	\$190
Vegetable Crudite with Traditional Hummus Assortment of Fresh Seasonal Vegetables. Served with choice of Hummus	\$50	\$70	\$90
Charcuterie Assortment of Cured Meats, Cheeses, Nuts, Fresh & Dried Fruits, Sliced Baguette	\$90	\$140	\$190
Shrimp Cocktail with Cocktail Sauce & Lemon wedges	\$85	\$110	\$140

Second Course : Hors D'oeuvres

Per 2 dozen

Prosciutto Wrapped Sea Scallops with a Maple Dijon Glaze	\$140
Veggie Stuffed Mushroom Bite Size Portobella Stuffed with Zucchini, Shallot, Parmesan	\$100
Deviled Eggs Paprika, chive & Dill	\$64
Mini Morrocan Lamb Meatballs with Mint Yogurt	\$90
Puff Pastry Wrapped Sausage with Grain Mustard	\$90

Third Course : Soup

Beef Chili	\$20 per quart
Chicken Chili	\$20 per quart
Apple Butternut Puree	\$18 per quart
Beef Stew	\$20 per quart
Shrimp And Sweet Potato Chowder	\$20 per quart
	\$36 \$50

Fall Winter Menu 25-26

Third Course : Salad

Orchard Salad	\$36	\$50
<small>Dried Apple Slices, Dried Cherries, Brie Cheese, red Onion, & Cider Vinaigrette</small>		
Garden Salad	\$26	\$40
<small>Cucumber, Carrot, Tomato, Onion, Green Leaf, Ranch Dressing(On Side)</small>		
Warm Kale Brussel Sprout Salad	\$36	\$50
<small>Tossed with Bacon and Maple Balsamic</small>		
Warm German Bacon Potato Salad	\$50	\$65

Fourth Course : Entree

	Half	Whole
4oz. Caldwell farms Meatballs In Marinara		\$40 Per Dozen
Eggplant Parmesan Casserole	\$60	\$110
Apple Cornbread Stuffed Pork Loin	\$65	\$125
<small>with Cranberry Cream Sauce</small>		
4 Cheese Lasagna	\$65	\$125
<small>(Mozzarella, Ricotta, Parmesan, Provolone)</small>		
Chicken & Biscuits	\$65	\$125
<small>Onion, Celery, Carrot, Sweet Peas, Potato, Chicken Gravy</small>		
Sausage Lasagna	\$74	\$148
Sheperds Pie	\$90	\$175
<small>Seasoned Ground Lamb, brown Gravy, kernel Corn, Sweet Peas, Mash Potato</small>		
Stuffed Flounder Crab Cracker Stuffing	\$150	\$280
Braised Lamb Shanks		\$170 Per Dozen
<small>with Deme Glace</small>		

Sides

	Half	Whole
Raisin Rice	\$35	\$60
Mashed Potato	\$50	\$90
Mashed Sweet Potato	\$50	\$90
Pasta with Marinara	\$40	\$70
Roasted Butternut Squash	\$35	\$60
Roasted Root Vegetables	\$35	\$60
Buttered Broccoli & Couliflower	\$35	\$60
Garlic Bread		\$12 Per Loaf
Baguette		\$10 Per Loaf

Bakery & Dessert Platters

Bakery

Quiche

Broccoli Cheddar, Bacon Swiss, Ham-cheddar

Extra Deep Dish \$25

Pastry Platter

Muffins, Scones, And Cinnamon Rolls

\$48/Dozen, \$4/ea

Sweet Breads & Pound Cake

Banana, Pumpkin, Lemon

\$25/ea

Homemade Pies

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

\$27

Whoopie Pies

Mini \$33/Dozen & Large \$45/Dozen

Flourless Chocolate Cake

(GF) Flourless Chocolate Cake With Belgian Chocolate Ganache

8" \$38

Dessert Platters

Brownie Decadence Platter

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

Small

Medium

Large

\$45

\$55

\$75

Country Dessert Platter

Almond And Raspberry Brownies, Shortbread And Lemon Bars, Mini Cookies.

\$45

\$55

\$75

Cookie Platter

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)

\$40

\$55

\$80

Sugar Cookie Platter

Festive, Hand-decorated Cookies With Royal Icing

\$65

\$80

\$95

12 Pieces

16 Pieces

20 Pieces

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

Thanks Giving Menu (last 2 Weeks of November)

Turkey, Stuffing & Sides

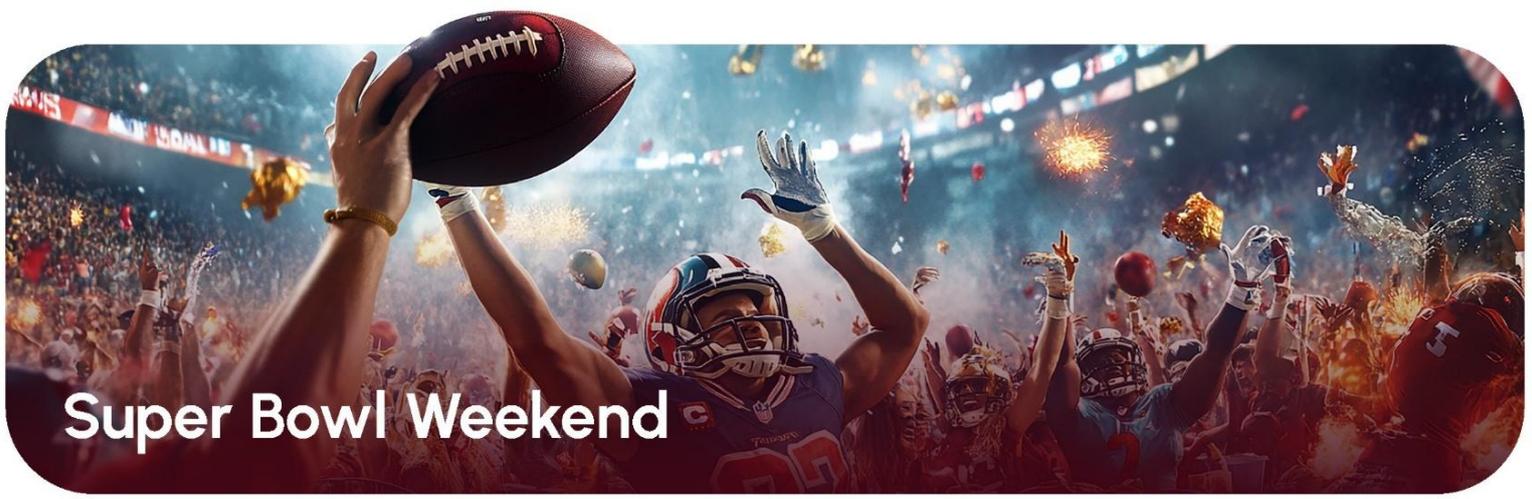
Toasted Pumpkin Seeds	\$12 A Pint
Pecan Cheese Ball with Assorted Savory Snacks	\$55 \$75 \$95
Cranberry Brie Bread Bites	\$45 Per 2 Dozen
Pumpkin & Carmelized Onion Tartlet <small>with Shaved Carmella Cheese And Walnut Pieces</small>	\$45 Per 2 Dozen
Orange Honey Bacon Brussel Sprouts	\$65 Per Half Pan
Candied Carrots	\$58 Per Half Pan
Potato Au Gratin	\$70 Per Half Pan
Sweet Potato Hash <small>with Mushrooms & Bacon</small>	\$70 Per Half Pan
Traditional Stuffing	\$60 Per Half Pan
Sage Dinner Biscuits <small>with Butter</small>	\$25 Per Dozen
Cranberry Sauce	\$15 A Pint
Extra Turkey Gravy	\$12 A Pint
Herb Roasted Boneless Turkey Breast (feeds 8-10)	\$150
Roasted Acorn Squash <small>with Apple Quinoa Stuffing</small>	\$50 Per Half Dozen

Holiday Menu 12/1/25 - 12/31/25

	Small	Medium	Large
Green Vegetable Crudite with Red Pepper Hummus	\$50	\$70	\$90
Pomaganite Cheese Ball with Assorted Savory Snacks	\$55	\$75	\$95
Crab Cakes With Remolaude		\$70 Per Dozen	
Bacon Wrapped Figs With Maple Syrup		\$50 Per 2 Dozen	
Roast Beast Croustinis		\$75 Per 2 Dozen	
Pickled Red Beet Medallions Layered with Goat Cheese & Finished With Pomaganite Molasses		\$45 Per Dozen	
Vineyard Salad lettuce, grapes, craisins, walnuts, feta, & Balsamic Vinaigrette		\$36	\$48
Broccoli Bacon Salad Broccoli, Sunflower Seeds, Craisins, Bacon, Cheddar, Dressed with Mayo & Vinegar		\$68	\$80
Black Eye Pea Salad Diced Celery, red Onion, diced Tomato, bell Pepper, Olive Oil, lemon Juice, fresh Herbs		\$60	\$75

Holiday Menu 12/1/25 - 12/31/25

Balsamic Collard Greens with Bacon	\$55
Green Beans with Roasted Red Peppers	\$50
Candied Yams	\$65
Twice Baked Potato	\$70
Corn Bread Muffins with Butter	\$55 Per Dozen
Sage Dinner Biscuits with Butter	\$25 Per Dozen
Roasted Side Of Salmon with Rosemary Dijon Cream Sauce	\$170 Per Side
6oz. Peppered Filet Mignon with Gorgonzola Cream Sauce	\$570 Per Dozen
Roasted Acorn Squash with Apple Quinoa Stuffing	\$50 Per Half Dozen



Super Bowl Weekend

Antipasto Platter

Prosciutto, sliced Salamis, provolone, asiago, olives, caper Berries, Marinated Artichokes, Grapes, Flatbread Crackers, Garlic Herb Oil, Balasamic Glaze

\$90 **\$140** **\$190**
 Small Medium Large

Chips And 3 Dip Platter

Assorted Savory Snacks With 1 Pint Of Onion Dip, 1 Pint Of Southwestern Pimento Dip/1 Pint Of Bacon Ranch Dip

\$50

Beef Nachos !!!

Tortillas, diced Tomato, black Olives, Scallions, Jalapenos, Seasoned Ground Beef melted Cheddar, Salsa, Sour Cream, Guacamole

\$35 **\$50**

Wings

plain, buffalo, BBQ with Ranch

\$45 Per 2 Dozen

Pigs In A Blanket

\$30 Per 2 Dozen

BBQ Chicken Jalapeño Poppers

\$40 Per 2 Dozen

Bacon Cheddar Stuffed Potato Skins

\$35 Per Dozen

Beer Cheese Soup

\$18 Per 2, Quarts 20

Pepperoni Stromboli

\$55 Per Dozen Portions

3 Cheese Baked Pasta

Mozzarella, Parmesean, Herbed Ricotta, and Tomato Sauce

\$45 **\$90**
 Half Whole

Easter Menu

	Small	Medium	Large
Egg Salad Endive Boats	\$50	\$70	\$90
Antipasto Platter Prosciutto, Sliced Salimis, Provolone, Asiago, Olives, Caper Berries, marinated Artichokes, grapes, flatbread Crackers, Garlic Herb Oil, Balasamic Glaze	\$90	\$140	\$190
Lamb Croquets with Tzatziki		\$70 Per 2 Dozen	
Mini Brie Tartlets with Apricot Jam		\$55 Per 2 Dozen	
Crustless Cheddar Quiche Bites		\$55 Per 2 Dozen	
Carrot Ginger Puree		\$18 Per 2 Quarts	
Roasted Parsnip Horseradish Puree		\$18 Per 2 Quarts	
Candied Carrots			\$60
Prosciutto Wrapped Asparagus Bundles			\$75
Garlic Parsley Fingerling Potatoes			\$65
Baked Sweet Potatoes			\$60
Hot Cross Buns		\$18 Per Dozen	
Spiral Ham with Orange Bourbon Glaze		\$125 Per Ham	
Pasta Primavera Penne Pasta Tossed With Spring Time Vegetables And Marinara	\$50 Per Half Pan	\$90 Per Whole Pan	