Holiday CATERING MENU

2026

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 and CATERING

The perfect menu. The perfect event.

megunticookmarket.com | catering@megunticookmarket.com | 207.236.3537 | 2 Gould Street, Camden, ME 04843

Fall Winter Menu 26-27

First Course : Set Platters

Small serves 8–10 · Medium 12–20 · Large 20–30

	Small	Medium	Large
Artisan Cheese Assortment of artisan cheeses, served with nuts, crackers, fresh & dried fruits	$98	$150	$205
Crudité (GF, DF) Seasonal fresh vegetables with your choice of hummus	$55	$75	$98
Charcuterie Assortment of cured meats, cheeses, nuts, fresh & dried fruits, sliced baguette	$98	$150	$205
Shrimp Cocktail With cocktail sauce & lemon wedges	–	$125	$160

Second Course : Hors d'Oeuvres

	Per 2 dozen
Prosciutto Wrapped Sea Scallops With a maple Dijon glaze	$160
Veggie Stuffed Mushrooms Bite-size portobello stuffed with zucchini, shallot, parmesan	$108
Deviled Eggs Paprika, chive & dill	$68
Mini Moroccan Lamb Meatballs With mint yogurt	$90
Puff Pastry Wrapped Sausage With grain mustard	$90

Third Course : Soup

2-quart minimum per soup

Beef Chili	$40 per 2 quarts
Chicken & White Bean Chili	$40 per 2 quarts
Apple Butternut Purée	$36 per 2 quarts
Beef Stew	$40 per 2 quarts
Shrimp & Sweet Potato Chowder	$44 per 2 quarts

Fall Winter Menu 26-27

Third Course : Salad

Medium serves 10–15 · Large 15–20

	Medium	Large
Orchard Salad Dried apple slices, dried cherries, brie cheese, red onion & cider vinaigrette	$36	$50
Garden Salad Cucumber, carrot, tomato, onion, green leaf, ranch dressing (on the side)	$28	$44
Warm Kale Brussels Sprout Salad Tossed with bacon and maple balsamic	$36	$50
Warm German Bacon Potato Salad	$50	$65

Fourth Course : Entrée

	Half	Whole
4 oz. Caldwell Farms Meatballs in Marinara		$40 per dozen
Eggplant Parmesan Casserole	$60	$110
Apple Cornbread Stuffed Pork Loin With cranberry cream sauce	$65	$125
4 Cheese Lasagna Mozzarella, ricotta, parmesan, provolone	$65	$125
Chicken & Biscuits Onion, celery, carrot, sweet peas, potato, chicken gravy	$65	$125
Sausage Lasagna	$79	$158
Shepherd's Pie Seasoned ground lamb, brown gravy, kernel corn, sweet peas, mashed potato	$90	$175
Stuffed Flounder with Crab Cracker Stuffing	$150	$280
Braised Lamb Shanks With demi-glace		$312 per dozen

Sides

Half pan serves 8–10

	Half	Whole
Raisin Rice	$40	$70
Mashed Potatoes	$62	$110
Sweet Mashed Potatoes	$62	$110
Pasta with Marinara	$52	$95
Roasted Butternut Squash	$35	$60
Roasted Root Vegetables	$35	$60
Buttered Broccoli & Cauliflower	$35	$60
Garlic Bread Sliced, 12 pcs per loaf		$9 per loaf
Baguette		$8 per loaf



Bakery & Dessert Platters

Bakery

Quiche
Broccoli-cheddar, bacon-Swiss, ham-cheddar

9" Deep Dish **$28**

Seafood Quiche
Smoked salmon-cream cheese-dill, Maine crabmeat or lobster

9" Deep Dish **$36**

Pastry Platter
Muffins, scones and cinnamon rolls

$65 /dozen

Sweet Breads & Pound Cake
Banana, pumpkin, lemon

$38 /ea

Homemade Pies
Double crust apple, apple crumb, pumpkin, pecan pie, blueberry, raspberry, chocolate cream pie. 9" serves 6–8

$30

Whoopie Pies

Mini **$39** /dozen & Large **$52** /dozen

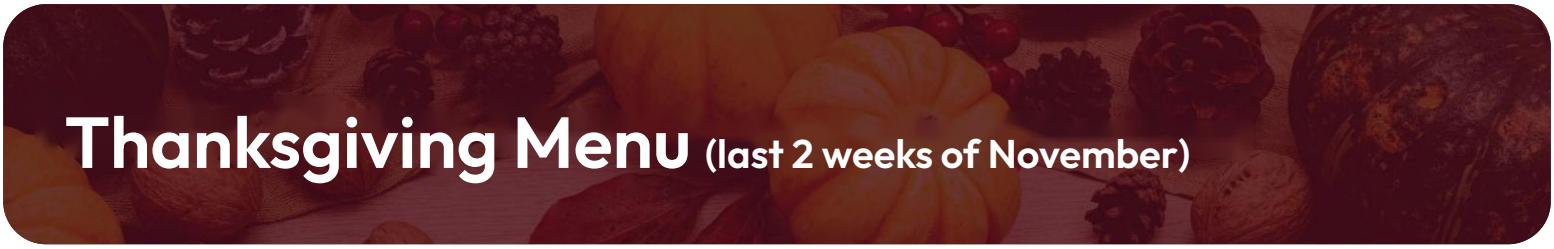
Flourless Chocolate Cake
(GF) Flourless chocolate cake with Belgian chocolate ganache

8" **$44** 10" **$58**

Dessert Platters

Small serves 8–12 · Medium 12–20 · Large 20–30

	Small	Medium	Large
Brownie Decadence Platter Cream cheese, raspberry, almond-amaretto, sea salt, Belgian chocolate	$60	$76	$98
Country Dessert Platter Almond and raspberry brownies, shortbread and lemon bars, mini cookies	$60	$76	$98
Cookie Platter Baker's choice assorted cookies may include chocolate chip, peanut butter, oatmeal-chocolate chip, molasses, butter almond (S: 25, M: 40, L: 65 cookies)	$60	$86	$104
Sugar Cookie Platter Festive, hand-decorated cookies with royal icing	$72 12 pieces	$88 16 pieces	$105 20 pieces



Thanksgiving Menu (last 2 weeks of November)

Turkey, Stuffing & Sides

Toasted Pumpkin Seeds	$12 a pint
Pecan Cheese Ball With assorted savory snacks · Small / Medium / Large	$55 $75 $95
Cranberry Brie Bread Bites	$45 per 2 dozen
Pumpkin & Caramelized Onion Tartlet With shaved Carmella cheese and walnut pieces	$45 per 2 dozen
Orange Honey Bacon Brussels Sprouts	$65 per half pan
Candied Carrots	$62 per half pan
Potato Au Gratin	$70 per half pan
Sweet Potato Hash With mushrooms & bacon	$70 per half pan
Traditional Stuffing	$60 per half pan
Sage Dinner Biscuits With butter	$25 per dozen
Cranberry Sauce	$15 a pint
Extra Turkey Gravy	$14 a pint
Herb Roasted Boneless Turkey Breast Feeds 8–10	$150
Roasted Acorn Squash With apple quinoa stuffing	$50 per half dozen

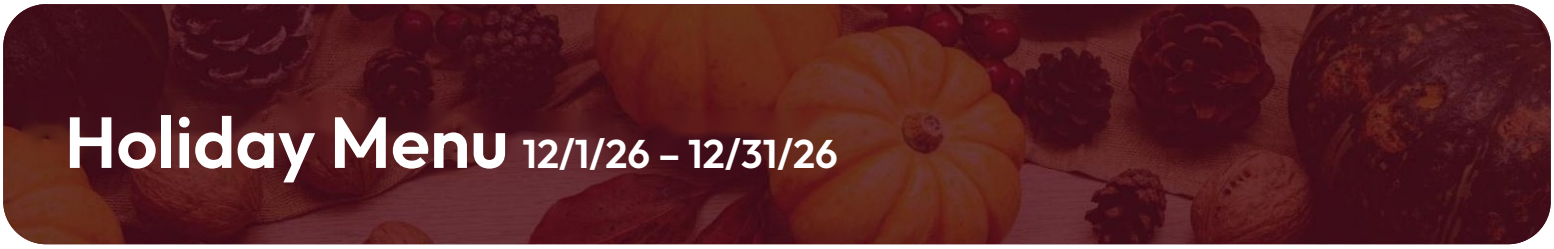
Holiday Menu 12/1/26 – 12/31/26

	Small	Medium	Large
Green Vegetable Crudité With red pepper hummus	$55	$75	$98
Pomegranate Cheese Ball With assorted savory snacks	$55	$75	$95
Crab Cakes With rémoulade			$156 per 2 dozen
Bacon Wrapped Figs with Maple Syrup			$50 per 2 dozen
Roast Beef Crostini			$75 per 2 dozen
Pickled Red Beet Medallions Layered with goat cheese & finished with pomegranate molasses			$45 per dozen

Holiday Salads

Medium serves 10–15 · Large 15–20

	Medium	Large
Vineyard Salad Lettuce, grapes, craisins, walnuts, feta & balsamic vinaigrette	$39	$52
Broccoli Bacon Salad Broccoli, sunflower seeds, craisins, bacon, cheddar, dressed with mayo & vinegar	$68	$80
Black Eyed Pea Salad Diced celery, red onion, diced tomato, bell pepper, olive oil, lemon juice, fresh herbs	$60	$75



Holiday Menu 12/1/26 – 12/31/26

Holiday Sides & Entrées

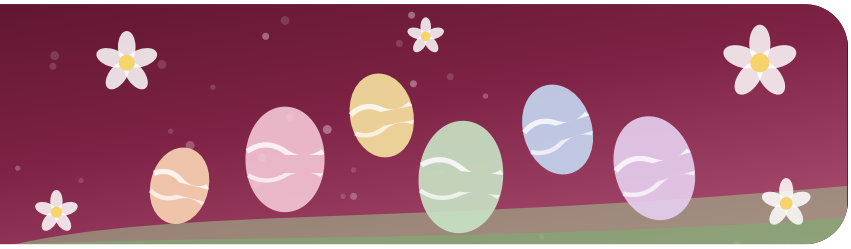
Balsamic Collard Greens With bacon	$55 per half pan
Green Beans With roasted red peppers	$50 per half pan
Candied Yams	$65 per half pan
Twice Baked Potato	$70 per half pan
Corn Bread Muffins With butter	$55 per dozen
Sage Dinner Biscuits With butter	$25 per dozen
Roasted Side of Salmon With rosemary Dijon cream sauce	$170 per side
6 oz. Peppered Filet Mignon With gorgonzola cream sauce	$570 per dozen
Roasted Acorn Squash With apple quinoa stuffing	$50 per half dozen



Super Bowl Weekend

	Small	Medium	Large
Antipasto Platter Prosciutto, sliced salami, provolone, asiago, olives, caper berries, marinated artichokes, grapes, flatbread crackers, garlic herb oil, balsamic glaze	$98	$150	$205
Chips & 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, jalapeños, seasoned ground beef, melted cheddar, salsa, sour cream, guacamole · Half / Whole			$35 $50
Baked Chicken Wings Plain, buffalo or BBQ, with ranch			$52 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			$40 per 2 quarts
Pepperoni Stromboli			$55 per dozen portions
3 Cheese Baked Pasta Mozzarella, parmesan, herbed ricotta and tomato sauce · Half / Whole			$45 $90

Easter Menu



Small serves 8–10 · Medium 12–20 · Large 20–30	Small	Medium	Large
Egg Salad Endive Boats	$55	$75	$98
Antipasto Platter Prosciutto, sliced salami, provolone, asiago, olives, caper berries, marinated artichokes, grapes, flatbread crackers, garlic herb oil, balsamic glaze	$98	$150	$205
Lamb Croquettes With tzatziki			$78 per 2 dozen
Mini Brie Tartlets With apricot jam			$60 per 2 dozen
Crustless Cheddar Quiche Bites			$60 per 2 dozen
Prosciutto Wrapped Asparagus Bundles			$80 per 2 dozen
Carrot Ginger Purée			$40 per 2 quarts
Roasted Parsnip Horseradish Purée			$40 per 2 quarts
Candied Carrots			$62 per half pan
Garlic Parsley Fingerling Potatoes			$70 per half pan
Baked Sweet Potatoes			$62 per half pan
Hot Cross Buns			$20 per dozen
Spiral Ham With orange bourbon glaze			$140 per ham
Pasta Primavera Penne pasta tossed with springtime vegetables and marinara · Half / Whole pan			$55 $100

Order for the Holidays

LIMITED AVAILABILITY

We recommend all orders be placed **1–2 weeks in advance** around the holidays in November and December.

TO PLACE YOUR ORDER

Email your order to **catering@megunticookmarket.com** or call our Catering Department at **207.236.3537**.

Cancellation Policy: Cancellations require one week to 72 hours' notice. Full or partial charges apply to orders already in the preparation process.

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.

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

Megunticook
MARKET and CATERING

The perfect menu. The perfect event.

megunticookmarket.com | catering@megunticookmarket.com | 207.236.3537 | 2 Gould Street, Camden, ME 04843