Megunticook
MARKET and
CATERING

Catering Menu

Artisan · Fresh · Local · Made with Care

2 Gould Street, Camden, Maine 04843

207.236.3537 · catering@megunticookmarket.com

www.megunticookmarket.com

Breakfast

HOT

Breakfast Sandwiches · $83 / Dozen
Bacon, Sausage, or Ham — Minimum order of 12

French Toast · $69 / Dozen
Brioche, egg, cream, cinnamon, sugar, Maine Maple Syrup (on the side) — Minimum order of 12

Hearty Home Fries [DF] · $76 / Half-Pan
Red potatoes, breakfast sausage, onion, peppers

Boxed Coffee [GF] · $30 / Box
12 cups, freshly brewed — cups, napkins, sweeteners & creamer included

COLD

Quiche — 9" Deep Dish · $30 each
Broccoli-Cheddar, Asparagus–Red Pepper, Bacon-Swiss, or Sausage-Onion-Pepper

Seafood Quiche — 9" Deep Dish · $38 each
Smoked Salmon & Caper, or Lobster

Pastry Platter · $69 / Dozen
Muffins, Scones, or Cinnamon Rolls

Sweet Breads & Pound Cakes · $40 each
Banana, Banana-Walnut, Pumpkin, Pumpkin-Cranberry, Lemon, or Lemon-Blueberry

Sour Cream Walnut Coffee Cake · $37 each
9" round cake

Fresh Fruit Salad Bowl [GF] [DF] · $76 / Bowl
Seasonal mix of berries, melons, stone fruit, and grapes

[GF] Gluten-Free [DF] Dairy-Free | Items marked based on standard recipe; modifications may affect dietary status.

Lunch

FINGER ROLL SANDWICHES

Classic Salad Sandwiches DF without cheese · **$57 / Dozen**
Choice of Chicken, Tuna, Egg, or Ham Salad on a soft finger roll

Wrap Sandwiches DF without cheese · **$69 / Dozen**
Full-size wraps, sliced — choice of classic salad fillings

Lobster Salad Sandwiches DF without cheese · **$145 / Half-Dozen**
Fresh Maine lobster salad on a toasted finger roll

Crab Salad Sandwiches DF without cheese · **$125 / Half-Dozen**
Fresh crab salad on a toasted finger roll

SANDWICH PLATTERS & BAG LUNCHES

All sandwiches served on a ciabatta roll with lettuce & tomato — Market Italian (Prosciutto, Salami, Provolone, Red Onion, Banana Peppers, Oil, Red Wine Vinegar), Roast Beef & Gouda (Horseradish Mayo & Banana Peppers), Caprese Mushroom (Marinated Portobella, Fresh Mozzarella, Basil Pesto), Turkey BLT (Dijonnaise), Pastrami & Swiss (Dijon Mustard)

SANDWICH PLATTERS (ONE TYPE PER PLATTER)	SMALL 6 SANDWICHES	MEDIUM 10 SANDWICHES	LARGE 12 SANDWICHES
Sandwich Platter *DF without cheese*	**$70**	**$115**	**$140**
Combination Platter *DF without cheese — Any three sandwich types, Large (12 sandwiches)*		**$145**	
Bag Lunches *DF without cheese · cookie contains gluten — Your choice of sandwich, bagged with chips, a fresh cookie, bottled water & utensils*		**$23 / Person**	

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First Course

SET PLATTERS

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

	SMALL	MEDIUM	LARGE
Artisan Cheese Board *Assorted artisan cheeses, nuts, fresh & dried fruits, crackers*	$105	$160	$215
Charcuterie Board *Cured meats, artisan cheeses, nuts, fresh & dried fruits, sliced baguette*	$105	$160	$215
Crudité [GF] [DF] *Seasonal fresh vegetables with your choice of hummus*	$58	$80	$105
Mediterranean Platter *Chilled shrimp, salami, fresh mozzarella, grilled vegetables, prosciutto-wrapped asparagus, olive tapenade, flatbread*	—	$125	$160
Smoked Salmon Platter [DF] *Smoked salmon, lemon, capers, red onion, fresh dill, crackers*	—	$130	$165
Shrimp Cocktail [GF] [DF] *Large shrimp with cocktail sauce & lemon*	—	$130	$170
Chilled Beef Tenderloin *Black Angus beef, roasted medium-rare, sliced thin, horseradish cream & sliced baguette*	—	$370	—
Turkey Pinwheels *Turkey, Provolone & pesto rolled in a wrap, sliced bite-size — Sm: 15 pc · Md: 20 pc · Lg: 30 pc*	$80	$105	$150

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Second Course

HORS D'OEUVRES

2-dozen minimum per item

Deviled Eggs [GF] [DF] · **$72 / 2 Dozen (half-eggs)**
Classic deviled eggs finished with paprika — served cold

Crab Cakes [DF] · **$165 / 2 Dozen**
Bite-sized crab cakes with remoulade sauce

Prosciutto-Wrapped Scallops [GF] [DF] · **$170 / 2 Dozen**
Finished with a maple-Dijon glaze

Sweet & Sour Meatballs · **$135 / 2 Dozen**
Spiced beef meatballs in a pineapple sweet & sour sauce

Sausage-Stuffed Mushrooms · **$115 / 2 Dozen**
Bite-sized portobella mushrooms stuffed with sausage-cream spinach

Vegetable-Stuffed Mushrooms · **$115 / 2 Dozen**
Bite-sized portobella mushrooms stuffed with zucchini, shallot & Parmesan

Baked Chicken Wings ranch contains dairy · **$55 / 2 Dozen**
Choice of BBQ, Buffalo, or lightly seasoned plain — served with ranch

Third Course

SALADS & SOUPS

HEARTY SALADS — BOWL SERVES 10–15

Pasta Salad · **$64 / Bowl**
Tri-colored fusilli, Provolone, onion, pepper, tomato, Italian dressing · Add salami +$15

Summer Salad [GF] · **$76 / Bowl**
Fresh green beans, mozzarella, tomatoes & basil pesto

Israeli Couscous Salad [DF] · **$64 / Bowl**
Couscous, roasted cauliflower, craisins, kale, honey-Dijon dressing

Broccoli Salad [GF] · **$76 / Bowl**
Broccoli, sunflower seeds, craisins, bacon, cheddar, mayo & vinegar dressing

Black Bean & Corn Salad [GF] [DF] · **$76 / Bowl**
Black bean, corn, avocado, tomato, poblano, cilantro, lime & avocado oil

LEAFY GREEN SALADS — MEDIUM BOWL SERVES 10–15 · LARGE BOWL SERVES 15–20

	MEDIUM BOWL	LARGE BOWL
Garden Salad [GF] ranch contains dairy *Cucumber, carrot, tomato, onion, green leaf, ranch dressing (on the side)*	$30	$47
Caesar Salad *Romaine, croutons, Parmesan, Caesar dressing (on the side)*	$30	$47
Vineyard Salad [GF] [DF] *Grapes, craisins, walnuts, feta, leaf lettuce, balsamic vinaigrette (on the side)*	$41	$55
Caprese Salad [GF] *Fresh mozzarella balls, cherry tomatoes, arugula, roasted garlic vinaigrette (on the side)*	$41	$55

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SOUPS — Minimum 2 quarts per soup

Creamy Tomato · **$42 / 2 Quarts**

Chicken & White Bean Chili [GF] · **$42 / 2 Quarts**

Beef Chili [GF] [DF] · **$42 / 2 Quarts**

Haddock-Bacon Chowder · **$47 / 2 Quarts**

Watermelon Gazpacho [GF] [DF] · **$42 / 2 Quarts**
Served cold — a refreshing summer classic

ARTISAN BREADS — Sliced, 12 pieces per loaf

Garlic Bread · **$10 / Loaf**

Cheesy Garlic Bread · **$12 / Loaf**

Focaccia · **$18 / Loaf**

Baguette · **$9 / Loaf**

Fourth Course

ENTRÉES

Half-Pan serves 8–10 · Whole-Pan serves 16–18

MAINS

Sausage Lasagna · **$84 / Half · $165 / Whole**
Traditional lasagna with ground sausage & marinara

Vegetable Lasagna · **$94 / Half · $190 / Whole**
Mushroom, spinach, carrot, broccoli & béchamel

Chicken Broccoli Alfredo with Penne · **$69 / Half · $140 / Whole**
Grilled chicken & broccoli in a creamy Alfredo sauce over penne

Baked Haddock with Lemon-Cream Sauce [GF] · **$160 / Half · $320 / Whole**
Oven-baked haddock fillets, lemon-cream sauce on the side

Fennel-Dusted Salmon [GF] [DF] · **$250 / Half · $500 / Whole**
Pan-seared salmon with orange-bourbon sauce on the side

Mac & Cheese · **$84 / Half · $165 / Whole**
Sharp and creamy house mac & cheese · Add lobster meat: 2 lbs/Half +$46 · 4 lbs/Whole +$92

IPA-Marinated Flank Steak [DF] · **$175 / Half · $350 / Whole**
Local IPA marinade, roasted & sliced thin, chimichurri on the side

BBQ Roasted Pork Loin [GF] [DF] · **$69 / Half · $140 / Whole**
BBQ-roasted & sliced pork loin

BBQ Roasted Chicken Breast [GF] [DF] · **$64 / Half · $125 / Whole**
BBQ-roasted & sliced chicken breast

SIDES — Half-Pan serves 8–10

Potato Salad [GF] [DF] · $66 / Half-Pan
Red potato, shallots, celery, dill, creamy dressing — served cold

Thyme-Dijon Roasted Potatoes [GF] [DF] · $66 / Half-Pan
Red potatoes, whole grain mustard & thyme

Penne in Marinara [DF] · $55 / Half-Pan
Penne pasta in housemade marinara sauce

Rice [DF] white rice is GF, pilaf contains gluten · $42 / Half-Pan
Choice of white rice or rice pilaf

Sweet Mashed Potatoes [GF] [DF] · $66 / Half-Pan
Mashed sweet potatoes with Maine maple syrup

Garlic Mashed Potatoes [GF] · $66 / Half-Pan
Mashed potatoes with fresh garlic & parsley

Parmesan-Butter Green Beans [GF] · $66 / Half-Pan
Blanched green beans, butter, Parmesan & garlic

Coleslaw [GF] [DF] · $57 / Half-Pan
Shredded cabbage & carrot, coleslaw dressing — served cold

Candied Carrots [GF] · $66 / Half-Pan
Carrots glazed with brown sugar & butter

Roasted Seasonal Vegetables [GF] [DF] · $66 / Half-Pan
Chef's selection of seasonal roasted vegetables

Desserts

CAKES — 8" serves 8–10 · 10" serves 12–16

Chocolate Layer Cake · $45 / 8" · $58 / 10"
Rich dark chocolate with chocolate buttercream & Belgian chocolate ganache

Cappuccino Toffee Cake · $45 / 8" · $58 / 10"
Chocolate cake with mocha buttercream, toffee bits & Belgian chocolate ganache

Cookies & Cream Cake · $45 / 8" · $58 / 10"
Chocolate cake, vanilla buttercream, chocolate sandwich cookies & Belgian chocolate ganache

Lemon Raspberry Cake · $45 / 8" · $58 / 10"
Lemon cake, vanilla buttercream, raspberry filling & lemon curd

Blueberries & Cream Cake · $45 / 8" · $58 / 10"
White cake, vanilla buttercream & blueberry filling

Flourless Chocolate Cake [GF] · $47 / 8" · $61 / 10"
Dense flourless chocolate with Belgian chocolate ganache

Boston Cream Pie · $45 / 8" · $58 / 10"
Yellow cake, sweet custard filling & chocolate ganache glaze

Carrot Cake · $45 / 8" · $58 / 10"
Classic carrot cake with cream cheese frosting

PIES — 9" Pie serves 6–8

Classic Pies · $32 each
Choice of Double Crust Apple, Apple Crumb, Pumpkin, or Pecan

Berry Pies · $32 each
Choice of Blueberry, Raspberry, or Tri-Berry

Cream Pies — Graham Cracker Crust · $32 each
Choice of Key Lime, Chocolate Cream, or Banana Cream

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DESSERT PLATTERS

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

	SMALL	MEDIUM	LARGE
Brownie Decadence *Baker's choice of assorted artisan brownies*	$64	$81	$105
Country Dessert *Baker's choice of assorted bite-sized treats*	$64	$81	$105
Cookie Platter *Baker's choice of assorted cookies — Sm: 25 · Md: 40 · Lg: 65 cookies*	$64	$91	$110

BY THE DOZEN

Large Whoopie Pies · **$55 / Dozen**
Choice of Classic or Pumpkin

Mini Whoopie Pies · **$41 / Dozen**
Choice of Classic or Pumpkin

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Thank You for Your Support

From our kitchen to your table, we are deeply grateful for every customer who has made Megunticook Market part of their story. Your trust and loyalty mean everything to us.

We recommend placing orders one week or more in advance.
A 12% Business Operation Fee applies to all catering orders.
A 20% fee applies to hot pick-up items and white china platters.
An 8% Maine Food Tax is not included in listed pricing.
Prices and availability subject to change without notice.

Cancellation Policy
Cancel at least 72 hours before your event for a full refund; later cancellations are non-refundable.

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