

Specializing in
BOUNTIFUL FEASTS, CUSTOM DRINKS & GREAT PARTIES!

We Welcome You To:



Drop Off Catering Menu **2020**

Taste how much we love Maine.

KATE SCHIER-POTOCKI
Artistic Director - Owner

JOSH POTOCKI
Chef - Owner

KELLY FRANKLIN
Operations Coordinator

DELIVERY FEES STARTING @ \$50 | PLEASE ALLOW 72+ HOURS FOR ORDERING

- 25 PERSON MINIMUM PER ORDER -

BRUNCH

ASSORTED HOUSE BAGELS + CREAM CHEESE ... (plain, herb + chili garlic) - \$4 / head

ADD:

- House Jam + Peanut Butter + Whipped Butter - +\$1.50/head
- Hummus + Veggies - +\$1.50/head
- Lox **OR** Whitefish Salad w/ Tomatoes / Cucumber / Red Onion / Capers / Dill - +\$3/head

HOUSE PASTRIES ... \$3-5 / head

SAVORY:

- Mini Cornbread Muffins + Honey Butter
- Cheddar Rosemary Scones
- Biscuits - Buttermilk or Sweet Potato + Honey Butter

SWEET:

- Muffins - Blueberry Corn, Cranberry or Chocolate Chip / Butter Pats
- Coffee Cake
- Cinnamon Buns

SEASONAL FRUIT ... \$3-6 / head

- Seasonal Fruit Salad + Lime Syrup
- Berries + Yogurt + Almond Milk + House Granola + Honey
- Summer Melon Salad + Frisée + Cucumber + Radish + Mint + Lime Vinaigrette
- Grilled Peach Salad + Feta + Speck + Local Greens + White Balsamic Reduction

FRITTATA [gf] OR QUICHE [with crust, cannot be gf] ... \$20-24/each (*8 slices/per*)

- Caramelized Onion + Chèvre + Blackberry + Thyme
- Ricotta + Tomato + Olive + Basil
- Squash + Feta + Fried Sage + Pepitas
- Bacon + Cheddar + Scallion
- Chorizo + Poblano + Potato
- Spanish Torta + Sliced Potato + Piquillo Pepper + Manchego + Saffron

BUNS ... ½ Size @ \$5-8/each or Full Sizes @ \$10-16/each

Pre-Assembled or Build-Your-Own Options Available

- Maine Lobster Roll + Lemon Aioli + Shaved Lettuce + Pickle + Potato Chip Crumble
- Crab Roll + Lime Crema + Avocado + Tortilla Crisps
- Chicken Salad + Bibb Lettuce (OPTIONS BELOW)
 - Curry - Almond / Turkish Apricot / Kaffir Lime / Kashmiri Chili
 - Southwest - Black Bean / Charred Corn / Avocado / Lime
 - Waldorf - Pecans / Grapes / Apple / Tarragon
- Bahn Mi / Cucumber / Scallion / Pickled Carrot / Miso Mayo / Furikake
 - Pork Belly
 - Shiitake

BOXED LUNCH!

PARTIES OF 25-50: CHOOSE 2 SANDWICH OPTIONS | PARTIES OF 50 - 100: CHOOSE 3 SANDWICH OPTIONS
PARTIES OF 100+: CHOOSE UP TO 4 SANDWICH OPTIONS

Boxed Lunches include (1) Side + (1) Sweet of your Choice (found on next page!)
ALL SIDES + SWEETS MUST BE THE SAME PER ORDER

SANDWICHES ... \$12-15/ head

AVAILABLE A LA CARTE | GF BREAD AVAILABLE UPON REQUEST (*not made in house*)

- Pit Smoked Ham + Swiss + Dijonnaise + Mustard Greens + Tomato + House Rye
- Roasted Turkey + Havarti + Sprouts + Tomato + Green Goddess + House Ciabatta
- Roast Beef + Cheddar + Horseradish Cream + Pickled Red Onions + Onion Roll
- Maine "Italian" + Italian Cured Meats + Provolone + Veggies + Amato's Pickles + O&V + House Hoagie Roll
- Muffaletta + Capicola + Salami + Provolone + Olive Relish + House Ciabatta
- Chicken Salad + Bibb Lettuce + House Ciabatta - **CHOICE OF:** Curry / Southwest / Waldorf
- Shaved Asparagus + Goat Cheese + Charred Scallion + Arugula + Lemon Vinaigrette + House Baguette
- Caprese + Fresh Mozzarella + Heirloom Tomato + Thai Basil + Roasted Garlic Aioli + House Baguette
- Portabella / Basil Pesto / Chèvre / Charred Onion / Grilled House Sourdough

SIDES ... \$3/ a la carte

- Creamy Broccoli + Cauliflower + Bacon
- Cucumber + Tomato + Red Onion
- Coleslaw - Creamy **OR** Vinegar **OR** Sesame
- Black Bean + Corn + Tomato
- Local Greens + Shaved Carrot + Sunflower Seeds + Seaweed Salt
- **CHOICE OF:** Tarragon Vinaigrette **OR** Poblano Ranch (**ON SIDE**)
- Black Bean + Corn + Tomato
- Mustard Potato Salad
- Maine 3 Bean Salad
- Potato Salad + Spinach + Bacon
- Quinoa Tabbouleh
- Italian Salad + Romaine + Black Olives + Green Pepper + Provolone + Peppercorn + Red Wine Vinaigrette (**ON SIDE**)

SPECIALTY SALADS ... \$4-6/ head a la carte

- Panzanella + Toasted Ciabatta + Torn Mozzarella + Oven-Dried Tomato + Garlic Chip + Red Onion + Pine Nuts + Cured Olives + Basil + Red Wine Vinaigrette
- Roasted Beet + Herb Chèvre + Greens + Crispy Leeks + Shallot Vinaigrette
- Spiced Chickpea + Kale + Lemon + Tomato + Charred Eggplant + Piquillo Pepper + Feta
- Farro + Charred Mushroom + Garlic Confit + Mustard Greens + Thyme
- Wedge + Iceberg + Candied Bacon + Blue Cheese + Marinated Tomato + Egg Yolk + Fried Onions
- Charred Kale "Caesar" + Lemon + Garlic + Parmesan + Bread Crisps

POKE BOWLS ... \$11-14/ each

- Tuna Poke + Spicy Mayo + Seaweed Salad + Edamame + Cucumber + Pickled Ginger + Crispy Wontons + Togarashi
- Seared Beef + Ponzu Ginger Glaze + Charred Corn + Edamame + Kimchi + Sliced Jalapenos + Crispy Shallot
- Marinated Shiitake + Tamari Miso + Seaweed Salad + Cucumber + Pickled Jalapenos + Charred Corn + Crispy Wonton + Togarashi

CHINESE CHICKEN SALAD BOWLS ... \$10/ each

- Poached Chicken + Napa Cabbage + Carrots + Snow Peas + Enoki Mushrooms + Red Bell Pepper + Bean Sprouts + Radish + Crispy Wonton + Herbs + Fried Peanuts (*optional*)

CHINESE "TAKE OUT: ... \$8/ each

- Fried Rice **OR** Lo Mein + **CHOICE OF:** Vegetable | Chinese Sausage | Shrimp

SWEETS + SNACKS + BEVS

SWEETS ... \$18-24 / dozen a la carte

- **BARS** - Brownies + Blondies + Lemon Squares + Pecan Bars + Raspberry Brownies
- **COOKIES** - Chocolate Chip + Oatmeal Raisin + Snickerdoodle + Peanut Butter + Double Chocolate
- **+MORE** - Coconut Macarons (GF) / Raspberry Thumbprint

SPECIALTY SWEETS ... \$27-40 / dozen a la carte

- **WHOOPIE PIES** - mini or full-size
 - Traditional / Snickerdoodle / Pumpkin / Red Velvet / Mocha / Lemon
- **CUPCAKES** - mini or full-size
 - **CAKE** - Vanilla / Chocolate / Red Velvet / Pumpkin Spice / Carrot / Coconut / Lemon Rosemary
 - **BUTTERCREAM** - Vanilla / Chocolate / Caramel / Raspberry / Mocha / Coffee / Lemon / Coconut

SNACKS ... \$2-4 / head

- **CHIPS + DIPS**
 - House Tortilla Chips + Guacamole + Restaurant Style Salsa
 - House Potato Chips + French Onion Dip
- **POPCORN**
 - Classic
 - “Crab” Corn + Old Bay + Butter
 - White Cheddar
 - Truffle Parmesan
 - Caramel

BOARDS ... Platters accommodate 25+ people, \$4-10/ head

- **ANTIPASTO** - Assorted Cheese + Charcuterie + Accoutrements
- **CHEESE + NUT + FRUIT** - Assorted Cheese + Dried + Fresh Fruit + Spiced Nuts + Accoutrements
- **SEASONAL VEGETABLE** - Raw + Roasted Seasonal Vegetables + House Hummus + Spicy Ranch
- **GREEK** - Spanakopita + Dolmas + Flatbread + Spreads + Olives + Feta
- **BISCUIT** - Mini Buttermilk Biscuits + Pimento Cheese + Honey Butter + Accoutrements (+ Pit-Smoked Ham @ \$3/head)
- **BREAD** - Assorted House Made Bread + Butters + Tomato Jam + Olive Tapenade

BITES ... \$2.25-\$4 / per piece

- **TEA SANDWICH**
 - Pimento Cheese + Country Ham
 - Cucumber + Salted Garlic + Miso + Togarashi
- **CAPRESE SKEWER** - Tomato + Halloumi + Charred Onion + Oregano Gremolata + White Balsamic
- **SPRING ROLLS**
 - Veg - Cucumber + Carrot + Herbs + Woon Sen Noodles
 - Shrimp - Cucumber + Carrot + Herbs + Woon Sen Noodles
- **MAKI ROLLS**
 - Futomaki + Tomago + Asparagus + Shiitake + Sweet Tamari Glaze
 - Spicy Tuna + Avocado + Spicy Mayo + Furikake
 - Pork Belly + Korean BBQ + Fried Peanut + Scallion + Pickle

BEVERAGES ... \$1-4 / head

- HOT OR ICED COFFEES + TEAS
- ASSORTED SODAS AND / OR SELTZERS
- ASSORTED JUICES