

Please order deli platters  
24 hours in advance.  
Telephone (207) 655-1196

## Take Out Catering Menu

\*\*Weddings and similar events are subject to an  
18% consultation fee for planning and menu support\*\*

### Boars Head Brand Deli Meat Platters

The small platter serves 12-18 people, while the large serves 20-25.

<b><i>The All American</i></b> – Deluxe Branded Ham, Ovengold Turkey, Roast Beef and Salami with American and Monterey Jack Cheeses	Small: \$60.00 Large: \$85.00
<b><i>The Continental</i></b> – Black Forest Ham, Ovengold Turkey, Roast Beef, and Salami with Swiss and Provolone Cheeses	Small: \$62.00 Large: \$90.00
<b><i>The Supremo</i></b> – Honey Maple Glazed Ham, Smoked Turkey, Roast Beef, and Prosciutto with Sharp Cheddar and Provolone Cheeses	Small: \$65.00 Large: \$95.00

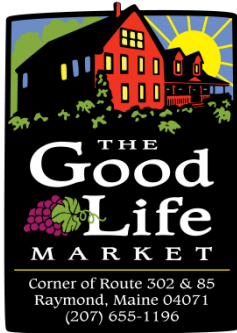
### Signature Sandwich Platter

A selection of our delicious cold sandwiches, and wraps, cut in half and displayed on a platter. \$7.50 per sandwich

### Cold Deli Platters

The small platter serves 12-18 people, while the large serves 20-25.

<b><i>Antipasto Platter</i></b> – Marinated vegetables, olives, hot peppers, salami, fresh mozzarella, provolone cheese, sundried tomatoes, and artichoke hearts on a bed of lettuce.	Small: \$43.00 Large: \$55.00
<b><i>Garden Vegetable Display</i></b> – Beautifully displayed seasonal produce served with your choice of dips: Bleu Cheese, Creamy Red Pepper, Ranch or Fat Free Cucumber Dill.	Small: \$35.00 Large: \$49.00
<b><i>Fruit Platter</i></b> – Fresh seasonal fruits, sliced and arranged for ease of eating, served with sour cream dip.	Small: \$35.00 Large: \$49.00
<b><i>Cheese and Crackers</i></b> – Sliced and cubed cheeses, featuring Boar's Head Brand Provisions, arranged for snacking with whole grain and butter crackers.	Small: \$43.00 Large: \$63.00
<b><i>Cheese and Fruit</i></b> – Wedges of aged cheddar, farmhouse blue, and creamy brie cheeses garnished with grapes and sliced fruits and served with sliced baguette.	Small: \$53.00 Large: \$76.00
<b><i>Mediterranean Platter</i></b> – Roasted garlic hummus, tabouli salad, stuffed grape leaves, roasted red pepper slices, chunks of feta cheese and Greek olives. Served with wedges of pita bread.	Small: \$43.00 Large: \$55.00

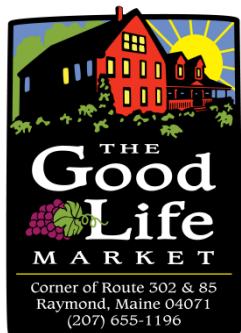


Please order Casseroles  
48 hours in advance if possible.  
Telephone 655-1196

### Hot Casseroles

Casseroles are served in a 12"x10" aluminum pan. These items are fully cooked and ready to heat in your oven, or may be picked up hot and ready to serve at a designated time.

<b><i>Spanakopita</i></b> – A classic Greek dish, buttery phyllo dough is layered with spinach and feta cheese filling.	\$38.00
<b><i>Four Cheese Lasagna</i></b> – A delicious blend of Italian cheeses, tangy marinara sauce and lasagna noodles.	\$38.00
<b><i>Vegetable Lasagna</i></b> – Fresh sautéed vegetables and rich cheese filling with garlic cream sauce	\$45.00
<b><i>Corn and Black Bean Tortilla Pie</i></b> – Black beans, corn and Monterey jack cheese, layered with white corn tortillas and our own mango salsa sauce.	\$38.00
<b><i>Eggplant Parmesan</i></b> – Thick cut oven fried eggplant cutlets with marinara sauce and a blend of Italian cheeses, served with extra sauce on the side.	\$38.00
<b><i>Almond Chicken in Phyllo</i></b> – Tender chicken meat with sautéed mushrooms and toasted almonds in a rich chicken gravy, wrapped in crispy phyllo and topped with sliced almonds.	\$45.00
<b><i>Baked Macaroni and Cheese</i></b> – The classic pasta dish, featuring tender noodles in a rich, homemade sauce with a blend of cheeses.	\$35.00
<b><i>Chicken and Broccoli Alfredo</i></b> – Sautéed chicken breast and fresh broccoli in Alfredo sauce, tossed with pasta and baked golden brown.	\$43.00
<b><i>Chicken Pot Pie</i></b> – Tender meat simmered in rich gravy, accentuated by seasonal vegetables, herbs and spices topped with a flaky crust.	\$45.00
<b><i>Shepherd's Pie</i></b> – Slow simmered local Caldwell beef and gravy, topped with a corn and pepper sauté and smashed potatoes.	\$52.00
<b><i>Sailor's Pie</i></b> – Sherried shrimp, scallops and haddock on a bed of spinach, topped with whipped potatoes.	\$55.00
<b><i>Cheddar Baked Haddock</i></b> – Haddock fillets baked with a cheddar cheese sauce, topped with garlic buttered crumbs.	\$55.00



Please order Entrees 48 hours in advance if possible. Tel. 655-1196

### Hot Dinner Entrees

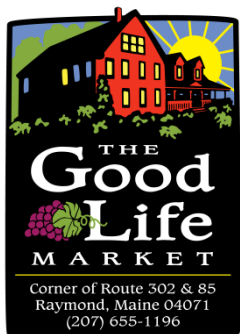
Available for pick up hot or cold, ready to reheat. Three pound minimum on special order entrees unless otherwise specified.

<b><i>Garden Turkey Meatloaf</i></b> – Lean ground Mainely Poultry turkey with sautéed vegetables and herbs, baked with a sweet tomato glaze.	\$10.95 / lb
<b><i>Lemon Chicken</i></b> – Chicken cutlets baked with a sweet and tangy lemon sauce.	\$11.95 / lb
<b><i>Pecan Chicken</i></b> – Boneless chicken breasts crusted with a rich pecan breading, baked and served with maple cream dipping sauce.	\$11.95 / lb
<b><i>Chicken Marsala</i></b> – Lightly breaded chicken breasts braised golden brown with mushrooms in a classic wine sauce.	\$11.95 / lb
<b><i>Fruited Stuffed Pork Loin</i></b> – Boneless pork loin butterflied and stuffed with fresh breadcrumbs, apples, onions and raisins. Served with apple brandy gravy.	\$8.95 / lb
<b><i>Balsamic Pork</i></b> – Roasted boneless pork tenderloin basted with a rich balsamic glaze and served with additional sauce on the side.	\$9.95 / lb
<b><i>Mom’s Meatloaf</i></b> – A moist and savory loaf with Caldwell Farms beef and traditional herbs, served with mushroom gravy.	\$ 9.95 / lb
<b><i>Chicken Enchiladas</i></b> – White flour tortillas filled with tender chunks of chicken, onions and peppers in a spicy white cheddar sauce.	\$8.95 / lb
<b><i>Chicken Parmesan</i></b> – Boneless chicken breasts lightly breaded, oven fried and baked with marinara sauce and Italian cheeses.	\$9.95 / lb

### Side Dishes

(Two pound minimum on special order side dishes.)

Orange Pecan Green Beans	\$6.95 / lb
Roasted Root Vegetables or Grilled Seasonal Vegetables with Herb Vinaigrette	\$7.95 / lb
Roasted Asparagus	\$12.95 / lb
Stir Fried Broccoli with Garlic and Grape Tomatoes	\$6.95 / lb
Sautéed Greens with Caramelized Onions and Pine Nuts	\$6.95 / lb
Wild Rice Pilaf	\$6.95 / lb
Barley Pilaf with Spinach and Mushrooms	\$7.95 / lb
Cooked Pasta or Egg Noodles with Marinara or Pesto	\$3.95 / lb
Cheddar Sage or Horseradish Leek Smashed Potatoes	\$4.95 / lb



Please order these deli salads 24 hours in advance if possible. Telephone 655-1196

### Deli Salads

Served by the pound in takeout containers or add \$5.00 per salad for black plastic bowls.

<b><i>Broccoli Salad</i></b> – Fresh chopped broccoli, red onion, raisins and bacon in a sweet and sour dressing.	\$8.95 / lb
<b><i>Horseradish Beets</i></b> – Baby beets in a sweet and tangy fat free vinaigrette.	\$6.95 / lb
<b><i>Chinese Style Green Beans</i></b> – Green beans with garlic, ginger and sesame seeds in a sesame soy marinade.	\$7.95 / lb
<b><i>Pesto Pasta Salad</i></b> – Tender pasta tossed with Parmesan cheese, green peas and toasted pine nuts in a creamy pesto dressing.	\$6.95 / lb
<b><i>Cole Slaw</i></b> – Choose from traditional or blue cheese dressing.	\$6.95 / lb
<b><i>Greek Pasta Salad</i></b> – Spinach, garlic, red onion, feta cheese, kalamata olives and sundried tomatoes with pasta in an herbed dressing.	\$6.95 / lb
<b><i>Cranberry Orange Couscous Salad</i></b> – Large grain Israeli couscous, dried cranberries, toasted walnuts and sliced scallions in an orange vinaigrette.	\$6.95 / lb
<b><i>Edamame Salad</i></b> – Sweet green soybeans with whole kernel corn and diced vegetables, fresh herbs and a lemon vinaigrette.	\$8.95 / lb
<b><i>Cashew Chicken and Wild Rice</i></b> – Long grain wild rice with diced white meat chicken, red grapes, snap peas and cashews with a creamy dressing. (also available without chicken as a vegetarian option)	\$9.95 / lb
<b><i>Multi Bean Salad</i></b> – Garbanzo, kidney and black beans with blanched green beans and red onion, marinated in balsamic vinaigrette.	\$6.95 / lb
<b><i>House Potato Salad</i></b> – Potatoes, bacon, hardboiled eggs and scallions in a traditional creamy dressing.	\$6.95 / lb
<b><i>Southern Smashed Potato Salad</i></b> – Red potatoes, fresh dill, red onion and pickles, smashed together with a tangy mayonnaise dressing.	\$6.95 / lb
<b><i>Sweet Potato Salad</i></b> – Chunks of sweet potatoes with walnuts, dried cranberries and scallions in a spiced vinaigrette.	\$6.95 / lb
<b><i>Fresh Fruit Salad</i></b>	\$9.95 / lb
<b><i>Minted Melon Salad</i></b> – <i>(seasonal)</i> An assortment of melon in a light mint syrup, garnished with fresh mint sprigs.	\$8.95 / lb



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### Green Salads

Small serves 6-8 people, Large serves 10-15 people.

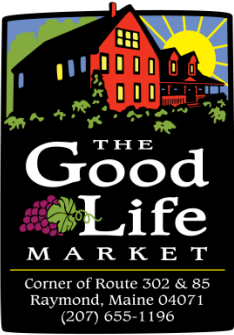
Dressing Choices: Ranch, Bleu Cheese, Hot Bacon Honey Mustard, Fat Free Balsamic Vinaigrette, Raspberry Vinaigrette, Sesame Ginger

<b><i>Garden Salad</i></b> – Lettuce with carrots, cucumbers, red onion, red pepper, tomatoes and sprouts.	Small: \$19.99 Large: \$29.99
<b><i>Spinach Salad</i></b> – Baby spinach with fresh mushrooms, red onion, hardboiled eggs and crumbled bacon.	Small: \$21.99 Large: \$30.99
<b><i>Fruits of Fall</i></b> – Mixed greens with blue cheese, walnuts, sliced apple and dried cranberries.	Small: \$21.99 Large: \$30.99
<b><i>Signs of Spring</i></b> – Baby spinach, red onion, blanched asparagus, fresh strawberries and goat cheese.	Small: \$21.99 Large: \$30.99
<b><i>Caesar Salad</i></b> – Romaine lettuce with freshly grated parmesan cheese, anchovies, homemade croutons and creamy Caesar dressing.	Small: \$19.99 Large: \$29.99

Add grilled chicken or shrimp to any salad for \$9.00 / \$12.00

### Desserts

<b><i>Sweets and Treats Platter</i></b> – Mini cookies, bars and brownies, garnished with candy, dried fruits and mixed nuts.	Small: \$27.00 Medium: \$37.00 Large: \$47.00
<b><i>Freshly Baked Pies</i></b> – Fruit, Pecan or Pumpkin	\$13.99 each
<b><i>Cheesecakes, Chocolate Cake or Tollhouse Cookie Pie</i></b> – all natural, 14 slices	\$ 39.00 each
<b><i>Individual Chocolate Truffle Bombs or Key Lime Cakes</i></b>	\$ 3.49 each
<b><i>Individual Boston Cream Pies or Carrot Cakes</i></b>	\$ 3.49 each
<b><i>Tiramisu Square or Mississippi Mud Bar</i></b>	\$ 3.49 each
<b><i>Individual Cookies, Bars and Brownies</i></b>	\$ 0.99 - \$3.99 each



Please order breakfast entrees 48 hours in advance if possible. Tel 655-1196

**Morning Menu**

<b><i>Morning Pastry Platter</i></b> – Mini scones, muffins, coffee cake and puff pastry strips arranged on a platter and served with a light fruit garnish.	Small: \$32.00 Large: \$47.00
<b><i>Breakfast Strata</i></b> – Cubes of sourdough bread baked into a custard with your choice of ham and cheddar or mushroom, herb and fontina.	\$27.00
<b><i>Frittata</i></b> – A crustless dish of eggs and cheese baked with sautéed vegetables. Choose from artichoke and roasted red pepper or zucchini, pine nuts and feta.	\$30.00
<b><i>Maple Bread Pudding</i></b> – Like French toast in a pan, this pudding is firm and fragrant with real maple syrup.	\$25.00
<b><i>Baked Oatmeal</i></b> – Sweet and crisp, this oatmeal pudding is served with toasted walnuts and strawberry puree.	\$27.00
<b><i>Quiche Lorraine</i></b> – with ham, Swiss cheese and caramelized onions	9” Round \$14.99
<b><i>Broccoli and Cheddar Quiche</i></b>	9” Round \$14.99
<b><i>Spinach and Swiss Cheese Quiche</i></b>	9” Round \$14.99

**Breakfast Extras**

Fresh Fruit Salad	\$9.95 / lb
Minted Melon Salad (Seasonal) (an assortment of melon in a light mint syrup, garnished with fresh mint sprigs.)	\$8.95 / lb
Assorted Yogurts	\$1.19 each
Boxed ‘Boston Coffee Cake’ (9” Bundt, Cinnamon Walnut or Chocolate Marble)	\$8.99 each
Swift River Roaster’s Coffee (Each insulated box holds about twelve 8oz cups)	\$12.99/ box