

FULL SERVICE CATERING MENU

SPRING & SUMMER



APPETIZER BOARDS

Priced per Person

CHEESE & CHARCUTERIE BOARD \$12

Wide variety of artisan cheeses / assorted cured meats / vegetable pickles / house crackers / freshly baked bread / olives / house preserves / nuts / seasonal fresh and dried fruits

CRUDITE BOARD | VEGAN, GF \$10

Seasonal produce based on local availability, served raw, brined, marinated, and pickled; served with house made cannellini + beet hummus / herb chermoula

ANTIPASTO BOARD \$11

Variety of artisan cheeses / house brined and blanched seasonal vegetables / olives / house made assorted vegetable pickles / whole grain tarragon mustard / fromage fort / assorted house made crackers and crostini

SEAFOOD BOARD \$13

House pickled mussels / octopus carpaccio with lemon / tuna tartare / pickled shallots and vegetables / chive and caper infused olive oil / lemon / micro herb salad / whipped Maine Kelp butter / variety of house crackers, bread and crostini

SEAFOOD BOARD ADD ON: OYSTERS* \$6

Variety of Maine Harvested Oysters on the half shell with house champagne mignonette / horseradish / lemon Shucked to order!

SEAFOOD BOARD ADD ON: SHRIMP COCKTAIL \$3

White wine and bay leaf poached jumbo shrimp / house made cocktail sauce / lemon

HORS D'OEUVRES

Priced by the Dozen

TOMATO TARTARE | VEGAN, GF OPTIONAL \$38

Housemade crostini / fried shallot / smoked tomato oil / capers / parsley / chive / lemon zest / lemon juice

WATERMELON SKEWER | VEGAN, GF \$26

Espelette / fried mint / sweet lime / salt

AVOCADO + CORN TOSTADA | VEGAN, GF \$38

Micro cilantro / peppadew / smoked tomato oil

FETA STUFFED SHISHITO | V, GF \$38

Local blistered shishito pepper / Flying Goat farm whipped feta / espelette / olive oil / charred lemon

SEARED HALOUMI | V, GF \$38

Pan seared local Flying Goat Farm lemon haloumi / housemade harissa tomato relish

DEVILED EGGS | V, GF \$38

Espelette / smoked tomato oil / cilantro chimi / fried potato

MINI POTATO SKINS | GF \$42

Creame fraiche whipped potato / powdered parmesan / pork belly gremolata

SUMMER SQUASH + FETA TART | V \$38

Calabrian pepper / roasted onion / fresh herbs

CHARRED CORN + CHEVRE TART | V \$36

Roasted poblano / lime

CHICKEN STUFFED WAFFLE \$42

Jalapeno aioli / honey hot sauce / cilantro

DANDELION BBQ SHREDDED CHICKEN \$42

Johnny cake / creamy celeriac cucumber slaw

BEEF SATAY SKEWER | GF \$42

Turmeric, garlic, and ginger / toasted peanuts

CHEESEBURGER POLPETTINE | GF \$42

Cheddar / cornichon / special sauce / fried onion / shaved iceberg / bacon

MINI LAMB GYRO \$44

Braised and seasoned lamb shoulder / whipped feta / house made pita round / cucumber and mint salad / pickled red onion

MINI MAINE LOBSTER ROLL \$96

Butter grilled bun / mayonnaise / green leaf / smoked paprika

MAINE LOBSTER TAIL BITES | GF \$56

Butter poached / cucumber buttermilk emulsion / shaved cucumber / mint / basil / pine nut / confit lemon

MAINE LOBSTER TAIL CORN DOG | GF \$42

Charred scallion tartar sauce / pink peppercorn cornmeal batter

CRAB + CORN TOSTADA | GF \$44

Micro cilantro / peppadew / smoked tomato oil

TUNA CRUDO* | GF \$44

Radish / confit lemon / micro herb salad / maldon

CURED SALMON + ENDIVE* | GF \$46

Fennel pollen / lemon cream / olive oil powder / crispy capers

SCALLOP CARPACCIO* | GF \$48

Coconut milk / micro cilantro / lemongrass / scallion / vanilla powder

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen processes allergens such as wheat, dairy, peanuts, tree nuts, soy, shellfish, and eggs.

FULL SERVICE CATERING MENU

SPRING & SUMMER



TABLE BREAD & BUTTER

FOCACCIA WITH FRESH HERBS	\$2.50
CORNBREAD	\$2.50
DINNER ROLLS	\$2.50
CHEDDAR CHIVE BISCUITS	\$2.50
ROASTED GARLIC + GRUYERE CIABATTA	\$3

SALADS

Served Plated, Buffet, or Family Style

SPRING ONION + LEMON TAHINI VEGAN	\$8
Charred spring onion / radish / baby lettuce / preserved lemon and tahini dressing / crostini	
BLUEBERRY + MANCHEGO V, GF	\$9
Mixed local greens / sweet onion / shaved manchego / champagne vinaigrette / pickled blueberry	
BUTTER LETTUCE + GREEN BEAN V, GF	\$8
Butter lettuce / blanched green bean / fried garlic / whipped horseradish creme fraiche	
FRISÉE + FENNEL V, GF	\$8
Crunchy frisee / shaved fennel and fronds / parmesan / walnut vinaigrette	
ARUGULA + RADISH V, GF	\$8
Baby arugula / shaved radish / crumbled local feta / charred lemon vinaigrette	
TOMATO + ZUCCHINI V, GF	\$9
Heirloom cherry tomato / zucchini ribbons / Flying Goat Farm chevre / lemon vinaigrette / fresh herbs / garlicky hazelnut	

PLATED ENTREES

Served Plated; Includes Entree + Sides

MONKFISH GF	\$30
Olive oil poached / chermoula / roasted red potato / pea shoot / roasted shallot / oyster mushroom	
HALIBUT GF	\$32
Pan seared / creme fraiche potato puree / brown butter preserved lemon sauce / parsley / fresh and roasted radishes, snap peas	
SALMON GF	\$30
Pan seared / baby potato with watercress, pickled fennel, confit garlic / smashed fresh peas / lemon creme fraiche	
SWORDFISH GF	\$30
Pan seared / citrus, spring chicory, and olive salad / himalayan red rice / espelette / lemon	
SURF + TURF* GF	\$36
Char grilled 6 oz sirloin filet / seared scallop / white wine risotto / saffron compound butter / roasted and shaved asparagus	
FLANK STEAK* GF	\$20
Grilled flank steak / housemade harissa / charred and pickled carrot salad / fresh herbs / seared polenta cake	
SHORT RIBS	\$25
Ginger soy boneless beef short ribs / Thai basil / charred shishito pepper / coconut bok choy udon noodles	
HANGER STEAK* GF	\$30
Char grilled hanger steak / crispy potato / grilled corn and tomato / sweet pepper romesco	

SIRLOIN* GF	\$32
Grilled sirloin / roasted shallot red skin potato mash / crispy roasted local mushrooms and green beans / pink peppercorn and tarragon compound butter	
CHICKEN THIGH GF	\$20
Paprika rubbed chicken thigh / roasted shallot yogurt / crispy fingerlings / confit garlic and grilled broccoli rabe	
CHICKEN ROULADE GF	\$24
Chicken breast, chevre, herb roulade / heirloom cherry tomato, piquillo pepper, and grilled corn succotash / creamy Maine Grains polenta / chicken jus	
CHICKEN BREAST GF	\$24
Pomegranate glazed chicken breast / Israeli cous cous salad with shaved fennel, red onion, cured black olive, mint, basil / olive oil, lemon zest yogurt / crispy smashed chickpeas	
LAMB CHOP* GF	\$32
Lamb chop / roasted grape and almond aillade / arugula / toasted Israeli cous cous	
RIGATONI V	\$18
Roasted and fresh zucchini / heirloom cherry tomato / lemon cream / torn herbs / garlicky breadcrumbs	
CAULIFLOWER GF, VEGAN	\$18
Calabrian chili and preserved lemon grilled cauliflower / chilled fennel pollen and herb 3-bean salad / black pepper tahini sauce	
EGGPLANT GF, VEGAN	\$24
Grilled eggplant / garlic marinade / lemony lentils / herb and tomato salad / cashew cream sauce	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen processes allergens such as wheat, dairy, peanuts, tree nuts, soy, shellfish, and eggs.

FULL SERVICE CATERING MENU

SPRING & SUMMER



ENTREE PLATTERS

Served Buffet or Family Style; Sharing Size Portions

HALIBUT | GF \$24
Pan seared / browned butter preserved lemon sauce / fried parsley

MONKFISH | GF \$22
Olive oil poached / chermoula

SALMON | GF \$14
Pan seared / lemon creme fraiche

SWORDFISH | GF \$22
Pan seared / miso marinade / grilled scallion / cucumber salad

FLANK STEAK* | GF \$16
Grilled flank steak / housemade harissa / lime

SHORT RIBS \$19
Ginger soy boneless beef short rib / Thai basil / pan jus

HANGER STEAK* | GF \$18
Char grilled hanger steak / sweet pepper romesco

CHICKEN BREAST | GF \$15
Pomegranate glazed chicken breast / mint chimichurri

CHICKEN THIGH | GF \$14
Paprika rubbed chicken thigh / roasted shallot yogurt

WHOLE ROASTED CHICKEN | GF \$16
Fennel stuffed chicken, served carved / natural pan jus

LAMB CHOP* | GF \$18
North Star lamb chop / roasted grape and almond aillade

PORK SHOULDER | GF \$14
Slow roasted pork shoulder / mint and parsley chimichurri

RIGATONI | V \$16
Roasted and fresh zucchini / heirloom cherry tomato / lemon cream / torn herbs / garlicky breadcrumbs

EGGPLANT | GF, VEGAN \$24
Grilled eggplant / garlic marinade / cashew cream sauce

SIDE PLATTERS

Served Buffet or Family Style; Sharing Size Portions

SEASONAL VEGETABLES | GF, VEGAN \$7
Char grilled / fresh herbs / olive oil / lemon / sea salt

HARISSA ROASTED CARROTS | GF, VEGAN \$8
Mint / hazelnut

GREEN BEANS + SNAP PEAS | GF, V \$9
Roasted green beans and snap peas / shaved ricotta salata / crushed almonds

HEIRLOOM TOMATO + MELON | VEGAN \$10
Raw and roasted heirloom tomato / shaved melon / hand torn croutons / pickled red onion / charred shishito / smoked tomato oil tarragon vinegar

EGGPLANT + KALE | GF, VEGAN \$8
Grilled marinated eggplant / massaged kale / coriander carrot / crispy chickpeas / za'atar tahini

BROCCOLINI | GF \$8
Broccolini / crispy guanciale / chili oil / sherry vinegar reduction

ROASTED LOCAL POTATOES | GF, VEGAN \$7
Fresh herbs / olive oil / sea salt / fennel pollen

ROASTED POTATO SALAD | GF, V \$8
Herbs / parmesan / lime aioli / grilled corn / caramelized garlic / shaved radish / pickled shallot

CHILLED THREE BEAN SALAD | GF, VEGAN \$8
Chilled garbanzo / peruvian lima / blanched green beans / shaved red onion / tarragon / fennel pollen vinaigrette

RED RICE SALAD | GF, VEGAN \$9
Cured olives / parsley / shaved cucumber / pistachio / sumac vinaigrette / confit lemon

MAINE MUSSELS | GF \$12
Confit garlic / fresh herbs

KIDS MEALS

Served with Fresh Seasonal Fruit + Fox Family Chips

GRILLED CHEESE | V \$10
Grilled cheese / pickle spear

HOT DOG \$10
Nitrate-free, all natural beef hot dog / ketchup

CHICKEN SKEWER | GF \$10
Lemon marinade

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen processes allergens such as wheat, dairy, peanuts, tree nuts, soy, shellfish, and eggs.

FULL SERVICE CATERING MENU

SPRING & SUMMER



PLATED DESSERTS

Served Plated to Guest Tables

CHOCOLATE MOUSSE GF, VEGAN Coconut whipped cream / passionfruit	\$8
BUTTERMILK PANNA COTTA GF Grilled peaches / hazelnut crumble	\$7
CHOCOLATE POT DE CREME GF Whipped vanilla bean creme fraiche / salted peanuts	\$9
HONEY LAYER CAKE Mascarpone cream / lemon curd / raspberry rose preserves	\$9

PIES, GALETTES, TARTS

Each Serves 8

MAINE BLUEBERRY PIE Maine blueberries / cardamom	\$30
MIXED BERRY GALETTE Mixed berries / lemon	\$28
STRAWBERRY RHUBARB CRISP Strawberry / rhubarb / whipped cream	\$28
PEACH GALETTE Vanilla bean / peach / whipped cream	\$28
HONEY TART GF Almond crust / sea salt / whipped cream	\$32
LIME CUSTARD TART Toasted meringue / candied lime peel	\$30
VANILLA BEAN MASCARPONE TART Fresh fruit / mint	\$30

CEREMONIAL CUTTING CAKE

Simply frosted with decorative florals. Serves 2! \$80

CUPCAKES

\$42 per Dozen

SPICED HONEY / CREAM CHEESE VANILLA / VANILLA VANILLA / FRESH FRUIT CHOCOLATE / CHOCOLATE CHOCOLATE / SALTED CARAMEL CHOCOLATE / PEANUT BUTTER CARROT + PECAN / CREAM CHEESE BANANA / CHOCOLATE HAZELNUT COCONUT / LIME LEMON + RASPBERRY / CREAM CHEESE

A LA CARTE TREATS

Priced by the Dozen

MAINE WHOOPIE PIES	\$48
CHOCOLATE BROWNIES	\$28
MIXED BERRY CRUMB BARS	\$28
LEMON BARS	\$30
PECAN CHOCOLATE CHUNK BLONDIES	\$30
BLUEBERRY OATMEAL COOKIE	\$28
BROWN BUTTER CHOCOLATE CHIP COOKIE	\$24
PEANUT CHOCOLATE CHUNK COOKIE GF	\$26

DESSERT BOARDS

Priced per Person; Minimum Order 50

CLASSICS BOARD Maine Whoopie Pies Mixed Berry Crumb Bar Brown Butter Chocolate Chip - OR - Peanut Chocolate Chunk (GF) Lemon Bars	\$6
DOUGHNUT BOARD Mix of doughnuts and doughnut holes CHOOSE THREE: Dark Chocolate Sea Salt / Plain Glazed / Strawberry Glazed / Lemon Old Fashioned	\$6
HOUSEMADE CANDIES BOARD GF TRUFFLES (CHOOSE TWO): Passionfruit Milk Chocolate / Sea Salt Dark Chocolate / Caramelized White Chocolate Strawberry / Caramel Dark Chocolate FRENCH MACARONS (CHOOSE TWO): Pistachio + Rose / Lemon + White Chocolate / Hazelnut + Dark Chocolate / Raspberry + Mascarpone / Chocolate + Caramel Sea Salt CANDY BAR BITES (CHOOSE ONE): Chocolate Shortbread with Coconut and Dark Chocolate Ganache / Salted Peanut with Vanilla Honey Caramel and Dark Chocolate	\$10
MIX & MATCH BOARD CUPCAKES (CHOOSE ONE): See cupcake flavors! LAYERED DESSERT CUP (CHOOSE ONE): Vanilla bean cream with graham crumble, tarragon and rhubarb compote, fresh strawberries (GF) / Milk chocolate mousse with coffee custard, dark chocolate crumble, sea salt toffee (GF) MINI TART OR GALETTE (CHOOSE ONE): Blueberry crumb galette / Lemon curd and meringue tart / Coconut caramel and passionfruit tart	\$10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen processes allergens such as wheat, dairy, peanuts, tree nuts, soy, shellfish, and eggs.

FULL SERVICE CATERING MENU

SPRING & SUMMER



LATE NIGHT SNACKS

Served Buffet Style; Serves 12 Per Order

WING SAMPLER	\$130
Assorted confit chicken wings: crispy fried palm sugar sesame / housemade BBQ / smoked bacon buffalo Served with buttermilk herb dip / pickled and raw celery and carrot	
CHIPS + DIPS GF	\$48
Cumin spiced house tortilla chip / guacamole / tomato salsa	
POPCORN GF	\$24
Housemade herbed popcorn baggies / dill / nutritional yeast / pepper	
OVEN BAKED HAND CUT FRIES GF	\$48
Fries / special sauce	
GRILLED CHEESE	\$60
Cheddar / caramelized onion	
QUESADILLA	\$60
Cheese / roasted poblano	

CASUAL FARE

Priced per Each; Minimum Order 6 Each

VEGETARIAN MUFFULETTA SANDWICH	\$9
Olive / garlic aioli / roasted cauliflower / calabrian roasted onions and red peppers / ciabatta	
SKIRT STEAK SANDWICH	\$11
Herbed garlic mayo / greens / pickled red onion / ciabatta	
GRILLED CHICKEN SANDWICH	\$11
Avocado spread / cheddar / alfalfa sprouts / basil aioli / focaccia	
LOBSTER ROLL	\$MKT
Butter grilled bun / mayonnaise / green leaf / smoked paprika	
BEEF BRISKET TACO GF	\$8
Pico de gallo / queso fresco / cilantro / chipotle sour cream	
PULLED LIME CHICKEN TACO GF	\$7
Herb salad / chipotle sour cream / queso fresco / pickled jalapeno	
REFRIED WHITE BEAN TACO GF, VEGAN	\$6
Adobo marinated cherry tomato / minced sweet onion / cilantro	
BLACKENED COD TACO GF	\$9
Pickled shallots and cabbage / fresh avocado / lime	
CURRY CHICKEN SKEWER GF	\$9
Coconut lime leaf dipping sauce / micro cilantro	
BEEF SATAY SKEWER GF	\$9
Turmeric, garlic, ginger / toasted peanuts	
VEGGIE SKEWER GF, VEGAN	\$7
Seasonal veg / chermoula / sea salt / fresh herbs	

COFFEE & TEA

Self-Serve; Serves 50 Per Order

REGULAR OR DECAF COFFEE	\$200
Includes milk / half & half / sugar	
ASSORTED HERBAL TEA	\$50
Includes lemon / honey	

NON-ALCOHOLIC BEVERAGES

Priced Per Jug; Serves 32 Each

INFUSED WATER (STILL)	\$25
Your choice of: Strawberry Basil / Cucumber Mint / Citrus	
INFUSED WATER (SPARKLING)	\$40
Your choice of: Strawberry Basil / Cucumber Mint / Citrus	
ICED TEA	\$25
Offered with lemon / sugar	
LEMONADE	\$50
FANCY LEMONADE	\$100
Your choice of: Hibiscus / Blueberry	
MINT LIMEADE	\$75

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen processes allergens such as wheat, dairy, peanuts, tree nuts, soy, shellfish, and eggs.

FULL SERVICE CATERING MENU

SPRING & SUMMER



BREAKFAST BARS

Priced Per Person; Minimum Order 25

TOAST BAR* \$15

Sweet + savory bread / housemade nut butter / preserves / fresh fruit / avocado spread / whipped fromage fort / herb salad / applewood bacon / soft boiled eggs / gomasio

BAGEL BAR \$12

Assorted housemade bagels / plain cream cheese / whipped butter / house-cured salmon / capers / cucumber / tomato / red onion

FRUIT + YOGURT BAR \$10

Sliced melon / fresh cut fruit / berries / chamomile infused honey / Flying Goat Farm vanilla bean yogurt / granola

OMELETTE STATION \$18

House cured salmon / applewood smoked bacon / goat cheese / smoked cheddar / butter browned mushrooms / arugula / caramelized onions / asparagus

BELGIAN WAFFLE STATION \$16

Cinnamon sugar butter / vanilla maple syrup / berry compote / whipped cream / crushed pecans / fresh fruit

QUICHE

Serves 8 Each

ROASTED BROCCOLINI WITH CURED HAM AND FONTINA \$38

ZUCCHINI WITH SUN DRIED TOMATO AND FETA \$36

HOUSE CURED SALMON WITH DILL AND GOAT CHEESE \$40

MUFFINS

\$34 Per Dozen

ROASTED PEANUTS + HOUSEMADE JELLY

GRILLED CORN + SMOKED CHEDDAR

MIXED BERRY CRUMB

COFFEE + HAZELNUT | VEGAN, GF

CARAMELIZED BANANA CRUMB

SCONES

\$38 Per Dozen

PEACH + VANILLA BEAN

BLUEBERRIES, CREAM + ALMOND

CREAM CHEESE + SCALLION

MAPLE BACON

STRAWBERRY + CHOCOLATE CHUNK | VEGAN, GF

PASTRIES + TREATS

Cakes Serve 8; Pastries by the Dozen

SOUR CREAM + PECAN COFFEE CAKE \$38

LEMON + CHAMOMILE TEA CAKE | GF \$42

SEASONAL BREAKFAST PASTRY \$42

STRAWBERRY DARK CHOCOLATE \$36

PUMPKIN SEED GRANOLA BAR | VEGAN, GF

TO REQUEST A QUOTE

email

INFO@DANDELIONCATERING.COM

Tell us about your event!
Fill out our web inquiry form at www.dandelioncatering.com
or email us with the following information to get started:

- Your name and phone number
- Event date
- Venue
- Estimated guest count

Dandelion Catering will travel up to 3 hours from our location in Yarmouth. We are available for weddings, rehearsal dinners, brunches, cocktail parties, holiday events, small dinner parties, showers, and more. We look forward to working with you on your next event!

In addition to food prices as listed, additional costs for a full service event include bar packages if desired along with labor (billed hourly), catering rentals, 8% state tax, and a 3% service fee. All costs will be outlined in a custom quote for your event.