Dandelion CATERING

SPRING & SUMMER: To Go

WHAT TO EXPECT

Dishes on our to go menu are delivered to your door, ready to eat. Food is packed "presentation-ready" in disposable cardboard catering boxes or aluminum tins, with lids that remove for easy display.

Setup, transferring of food to platters/bowls, additional service, or clean up is not offered for to go orders. If you require additional services, please inquire about a custom full service event quote.

Tax and a delivery charge will be added to all orders.

PAPER GOODS

Paper plates, silverware, and napkins are available upon request!

SCHEDULING

We recommend scheduling your delivery to arrive within 15-30 minutes of when it will be eaten for the freshest experience.

ORDERING DEADLINES

Every item on our menu is handmade to order, with ingredients sourced from local suppliers. **A minimum 72 hours notice is required for all new deliveries, changes, or cancellations.** Our office is open to receive orders Monday - Friday, 9 AM - 3 PM.

Availability is subject to existing event and delivery commitments. Particularly for summer and weekends requests, please inquire early!

HOURS

Orders can be scheduled Tuesday through Sunday between 9:00 AM - 6:00 PM (Sunday's are available for pick up orders only). Our to go department is closed on Mondays.

MINIMUMS

There is a $1000 food cost minimum for all deliveries. Smaller orders may be picked up from our location at the Sparhawk Mill in Yarmouth.

APPETIZER BOARDS

SERVES 12 PER BOARD

Picnic Seafood Board — $170

White wine & bay leaf poached chilled shrimp / house harissa cocktail sauce / chilled crab dip / smoked trout with house crackers / cut lemons / creme fraiche / micro chive / caperberries

Crudite Board | GF, V — $120

Raw, brined, marinated, and pickled seasonal produce based on local availability / house made cannellini & beet hummus / buttermilk herb dip

Dandelion Wing Sampler | GF — $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

Cheese & Charcuterie Board — $144

Wide variety of artisan cheeses / crackers / herbed and peppered salamis / chorizo / sopressata / house pickles / nuts / olives / melon / fruit / berries / honey / freshly baked artisan bread

HORS D'OEUVRES

PER DOZEN PIECES

Sesame Beef Polpettine | GF — $44

Micro cilantro / napa cabbage / palm sugar / fried shallot / sesame

Summer Squash & Zucchini Tart | V — $38

Feta / calabrian pepper roasted onion / fresh herbs

Classic Deviled Eggs | GF, V — $38

Micro chive / crispy shallot / dijon

Mini Maine Lobster Roll — $96

Mini house made butter grilled bun / mayonnaise / green leaf / smoked paprika / celery salt

Chickpea Falafel | GF, VEGAN — $38

Preserved lemon tahini / mint

Curry Chicken Skewer | GF — $44

Coconut lime leaf dipping sauce / micro cilantro

Perfect Flaky Biscuit & Coppa — $42

Shaved coppa / tarragon / pink peppercorn mustard / pickled shallot

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.

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SALADS & SIDES
SERVES 12 PER ORDER

Side Add On: Flank Steak* $84

Side Add On: Grilled Chicken $64

Frisee & Fennel | GF, V $98
Crunchy frisee / thinly shaved fennel and fronds / parmesan / walnut vinaigrette

Dandelion House Salad | GF, VEGAN $94
Greens / pickled shallot / shaved radishes / cucumber / preserved lemon tahini

Three Bean Salad | GF, VEGAN $80
Chilled garbanzo, peruvian lima, and blanched green beans / shaved red onion / tarragon / fennel pollen vinaigrette

Seasonal Vegetables | GF, VEGAN $78
Char roasted seasonal vegetables / fresh herbs / olive oil / lemon / sea salt

Caesar Pasta Salad $76
Shells / baby greens / pickled shallot / preserved lemon / creamy house caesar / herbs / shaved parmesan

Broccoli Salad | GF, V $78
Crisp blanched broccoli / dried cherries / sharp cheddar / diced shallots / parsley / walnut vinaigrette

ADD ON

Fox Family Salt & Pepper Potato Chips $2.25 per bag

SANDWICHES
MIN. ORDER 6 PER TYPE; PRICED PER SANDWICH
GF BREAD AVAILABLE (+$2)

Turkey BLT $11
Shaved turkey breast / thick cut bacon / house harissa tomato relish / mayonnaise / greens / focaccia

Tuna Salad Wrap $11
Calabrian chili & preserved lemon tuna salad / greens / chive / cilantro / coriander pickled carrot / kewpie mayo / grilled wrap

Chicken Salad $10
Gently poached and chilled chicken / mayonnaise / tarragon / apricot / celery / almond / balsamic greens / focaccia

Buffalo Cauliflower Wrap | V $10
Roasted cauliflower / house buffalo / carrot and pickled celery slaw w/ dill / blue cheese / grilled wrap
OMIT BLUE CHEESE FOR VEGAN OPTION

Dandelion Italian $13
Shaved coppa & salami / provolone / sour pickles / onion / sliced tomato / cured olives / herbed oil / house french bread

Lobster Roll MKT
Maine lobster / house made butter grilled bun / mayonnaise / green leaf / smoked paprika / celery salt

Sandwich Platter - Serves 12 $125
Choose up to three varieties:
- Turkey BLT
- Tuna Salad
- Chicken Salad
- Buffalo Cauliflower

DIY ENTREE BOARDS
SERVES 12 PER BOARD; GUESTS ASSEMBLE

Falafel Board | GF, V $120
House falafel / boston lettuce cups / aleppo & coriander roasted sweet potato wedges / sliced cucumber / coriander pickled carrot / crumbled feta / sliced tomato / preserved lemon tahini / dill yogurt

Taco Board $140
Crispy & soft shell tacos / queso fresco / guacamole / pico de gallo / shaved iceberg lettuce / harissa sour cream / pickled jalapeno / cut limes / whole stem cilantro / stewed & spiced black beans
CHOOSE YOUR PROTEIN:
Lime Chicken | Guajillo Beef Brisket (+$20) | Mix (+$10)

Rice Bowl Board* | GF $150
Seasoned sushi rice / pickled & fresh vegetables / kimchi / miso ginger vinaigrette / pickled shiitake mushroom / scallion / cilantro / gomasio / avocado / jammy egg / rendered pork belly / sauteed shrimp

BOARDS CONTAIN GF, VEGETARIAN, & VEGAN OPTIONS

HOT ENTREES
SMALL SERVES 6 | LARGE SERVES 12

Flank Steak* | GF $84 | $166
Green poblano sauce / cilantro

Carved Roasted Chicken | GF $100 | $200
Fresh herbs de provence / roasted lemon

Salmon | GF $110 | $220
Miso lime teriyaki / herb salad

Calabrian Chili Cauliflower | GF, VEGAN $60 | $115
Preserved lemon / black pepper tahini sauce

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BAKED GOODS & QUICHES

MUFFINS BY THE DOZEN

Roasted Peanut & Housemade Jelly	$34
Grilled Corn & Smoked Cheddar	$34
Mixed Berry Crumb	$32
Coffee & Hazelnut | GF, VEGAN	$36

SCONES BY THE DOZEN

Cream Cheese & Scallion	$38
Peach & Vanilla Bean	$36
Blueberries, Cream, & Almond	$34
Strawberry Chocolate Chunk | GF, VEGAN	$38

QUICHES, SERVES 8 EACH

Cured Ham / Roasted Broccoli / Fontina	$38
Zucchini / Sun Dried Tomato / Feta | V	$36

BRUNCH BOARDS

SERVES 12 EACH

Fruit, Yogurt, & Granola | GF — $112

Sliced melon / fresh cut fruit / berries / chamomile infused honey / Flying Goat Farm vanilla bean yogurt / housemade seasonal granola (contains nuts)

Toast Bar* — $140

Housemade sweet + savory bread / with toppings: house made nut butter / preserves / fresh fruit / avocado spread / whipped fromage fort / herb salad / applewood smoked bacon / soft boiled eggs / gomasio

TREATS

COOKIES BY THE DOZEN

Brown Butter Chocolate Chip	$34
Blueberry Oatmeal	$34
Peanut Butter & Chocolate | GF	$34

BARS BY THE DOZEN

Chocolate Chunk & Cherry Brownie | GF	$36
Cashew Lime Blondie	$32
Seasonal Fruit Crumb Bar	$30
Strawberry, Dark Chocolate Chunk, Pumpkin Seed Granola Bar | GF, VEGAN	$34

CUPCAKES BY THE DOZEN

MINIMUM ORDER 1 DOZEN PER COMBO — $42
INQUIRE FOR GF OPTIONS

CAKE CHOICES:
Vanilla Bean
Chocolate
Lemon
Carrot & Pecan

BUTTERCREAM FROSTING CHOICES:
Vanilla Bean
Chocolate
Raspberry
Cream Cheese
Sea Salt & Caramel

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SEASONAL PIES

INQUIRE FOR AVAILABILITY & PRICING

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