



PICK-UP CATERING MENU

THE FOLLOWING DISHES ARE BUILT FOR A GROUP...

We have sized all items for 6/12/18/24 guests. Place your order on Wednesday for Friday pick-up, or Thursday for Saturday pick-up; you can schedule up to 60 days ahead!

APPS

CHARCUTERIE & CHEESE **\$55/\$110/\$165/\$220**

A variety of cured meats and cheeses. Accompanied by jam, cornichons, fruit, pickled red onion, whole grain mustard & crackers.

WILD BLUEBERRY SOUP **\$36/\$72/\$108/\$144**
chilled (v)

LEMON GARLIC HUMMUS **\$22/\$38/\$55/\$70**
with za'atar spiced pita chips (ve)

ICED SHRIMP COCKTAIL **\$48/\$98/\$144/\$192**
with lemon, horseradish & cocktail sauce

ENTREES - HEAT & EAT

SOLD COLD, REQUIRES SIMMERING, EASY INSTRUCTIONS

both entrees come with cooked basmati rice

THAI RED CURRY

coconut milk, lemongrass, ginger & garlic, red pepper, peas, mushroom with:

julienne vegetables

\$108/\$216/\$324/\$432

shrimp

\$144/\$275/\$396/\$528

beef tenderloin

\$174/\$336/\$486/\$636

BEEF WITH BASIL

\$168/\$336/\$475/\$600

an Asian-style beef sauté, with red bell peppers, fresh whole basil leaves, and a sweet and savory brown sauce that uses fresh ginger, garlic and soy.

DESSERTS - INQUIRE IN MARKET FOR OFFERINGS

prices do not include, but are subject to, NH Meals tax of 8.5%