

Barrels Catering Menu

September 2011

- We are using our new on-site kitchen to offer tasty and healthy seasonal catering spreads.
- All of our catering creations are made from Maine grown and produced ingredients.

Please select from the following menu. We can accommodate as few or as many platters as requested. Feel free to call or e-mail orders, providing at least 3 days notice if possible. The following platters are designed to provide appetizer portions for approximately 20 people each:

Sliced peppers and carrots w/hummus	\$20
Seasonal veggie platter with yogurt dip	\$25
Cheese and seasonal fruit plate	\$30
Mini ployes with jam and yogurt dipping	\$25
Crackers with jam and goat cheese	\$20
Roasted potato bites	\$15
Deviled eggs	\$20
Glazed tofu	\$20
Zingy Bean Dip w/ dipping bread	\$15
Rolled basil leaves, cherry tomatoes and feta	\$25
Tomato Basil Bruschetta w/toast wedges	\$20
Olive Tapenade w/bread	\$20
Deviled Eggs	\$25
Smoked Seafood & Mustard on crackers	\$30
Tea sandwiches	\$25
Seasonal fruit Tray	\$25
Chicken Salad: roasted, chipotle, green sauce, curry	\$20
Quiche: meat or vegetarian options	\$20
Shepherds Pie	\$25
Veggie layer bake	\$30
Potato Salad	\$15
Risotto with seasonal vegetables	\$25

Because of our limited staff, pick-up & return of platters, bowls, etc. is the responsibility of the customer. We encourage the use of your own dishes and utensils at the location, but will provide biodegradable paper goods & utensils for an additional \$20 per 50 people.