

Order for Pick Up or Delivery within 30 minutes of Yarmouth (Limited Availability)

Minimum Order Value Applies. Inquire for Details

*Pricing listed includes food, packaged in recyclable to go catering boxes. Additional costs to expect in your Dandelion quote include a delivery fee if applicable, a 5% service fee, and tax. Gratuity is not included and may be added at your discretion. Food is prepared ready to serve or ready to reheat.*

## Grazing Board

### Cheese, Charcuterie, and Crudite

Curated selection of artisan cheeses /  
cured meats / smoked mussels / seasonal  
assortment of raw, marinated, and pickled  
vegetables with housemade dips / olives /  
house preserves / assorted nuts /  
seasonal fresh and dried fruits / crackers /  
freshly baked bread

*\$18 per person, minimum order 12*

## Hors D'oeuvres

### Mushroom Gratin Puff Pastry — V \$38/dozen

Madeira mushroom duxelle / puff pastry / parmesan

### Mini Lobster Rolls \$108/dozen

Seasoned Maine lobster meat / toasted roll / mayo / shredded lettuce / paprika & celery salt

### Deviled Eggs — GF, V \$36/dozen

Deviled eggs / pickled mustard seeds / pink peppercorn

### Seared Sesame Tuna — GF, DF \$48/dozen

Bluefin tuna / cilantro dressing / sesame oil / crispy shallot / scallion

### Smoked Salmon Cracker — GF \$42/dozen

Smoked salmon / nori cracker / whipped horseradish cream cheese / sesame

### Heirloom Tomato Tart — V \$36/dozen

Local goat cheese / pickled onion / puff pastry

### Braised Pork Belly Skewers — GF, DF \$48/dozen

Vinegar braised pork belly / homemade hoisin sauce / miso cashew crunch / scallion

### Avocado Toast — V \$36/dozen

Avocado mousse / za'atar / pickled red onion / Calabrian pepper marinated feta / crostini

### Jambalaya Fritter \$44/dozen

Spiced short grain rice / braised pork shoulder / tomato and peppers / remoulade

**Salads & Sandwiches**

Minimum Order 6 Per Item

Priced Per Serving; Salads are Packaged Buffet Style / Sandwiches are Individually Wrapped

**SALADS**

*\$9.50 per serving*

**Little Gem Salad** — GF

Lettuce wedges / buttermilk chive dressing / radish / crumbled  
bacon / pickled red onion / parmesan

**Cucumber Salad** — V, DF

Marinated cucumber / shaved asparagus / chevre / pickled  
shallot / toasted hazelnuts

**Melon Salad** — GF (available in spring & summer only)

Fresh melon / crispy prosciutto / whipped honey chevre / toasted  
almonds / tarragon & mint

**Tomato Salad** — V, GF

Heirloom tomato wedges / Maplebrook Farm burrata / pickled red  
onion / pistachio aillade

**Arugula & Pear Salad** — V

Bumbleroot Farm baby arugula / white wine poached pear /  
pickled radish / shaved manchego / orange-fennel vinaigrette /  
toasted crostini

**Little Leaf & Sweet Potato Salad** — VEGAN, GF

Little Leaf Farm mesclun / aleppo roasted sweet potato / pickled  
fennel / shaved red onion / dried cherry and almond crumble /  
red wine vinaigrette

**Dandelion Green Salad** — VEGAN, GF

Greens / shaved carrot / pickled shallot / cucumber / lemon  
vinaigrette

**SANDWICHES**

*\$12 each*

**Grilled Chicken Caesar Wrap**

Brined chicken breast / garlic caesar dressing / baby kale /  
shaved parmesan / served on a wrap

**Shaved Turkey BLT**

Shaved turkey / local bacon / tomato harissa relish / mayo /  
greens / served on focaccia

**Falafel Pita** — V

Oven baked falafel / tzatziki / tahini / tomato / pickled red onion /  
feta / served on fresh pita  
*\*May omit feta for vegan version*

**Sharing Portions for Family Style or Buffet Dinners**

Minimum Order 6 Per Item

Priced Per Serving; Packaged Buffet Style

**ENTREES**

**Argentinian Chicken Thigh** — GF, DF \$17

Braised chicken thigh / cilantro chimichurri

**Boneless Pork Chop** — GF \$18

Seared boneless pork chop / apple puree / chorizo oil

**Tomato Braised Short Ribs** — GF \$18

Tomato-red wine braised short rib / pickled fennel salad

**Sirloin Filet** — GF \$20

Roasted sirloin filet / bone marrow bordelaise

**Butter Poached Halibut** — GF \$20

Poached halibut / seafood beurre blanc

**Seared Salmon** — GF \$20

Seared salmon filet / citrus-pistachio aillade

**Pesto Orecchiette** — V \$16

Orecchiette / kale-walnut pesto / homemade ricotta / pine nut /  
smoked tomato oil

**Miso Squash & Kale** — VEGAN, GF \$16

Miso-garlic roasted delicata squash / red kale / braised lentils /  
coconut vegan yogurt / sesame cashew

**SIDES**

**Roasted Seasonal Vegetables** — GF, VEGAN \$9.50

Seasoned with fresh herbs, olive oil, sea salt

**Roasted Crispy Potato** — GF, V \$9.50

Seasoned with crispy garlic, thyme and parmesan

**Parmesan Polenta** — GF, V \$9.50

Parmesan polenta / fried garlic / herb oil

**Horseradish Carrots** — GF, V \$10.50

Charred heirloom carrots / horseradish vinaigrette / herbs

**Brown Butter Vegetables** — GF, V \$10.50

Brown butter roasted parsnips / pearl onions / frisee

**Preserved Lemon Couscous** — VEGAN \$12

Toasted Israeli couscous / charred carrot / pickled onion /  
chickpeas / golden raisins / parsley

**Creamy Pesto Pasta Salad** — V \$9

Toasted Israeli couscous / charred carrot / pickled onion /  
chickpeas / golden raisins / parsley

**Dandelion Potato Salad** \$10

Crispy bacon / whole grain mustard / pickled fennel / red onion /  
fried garlic / herbs

*\*May omit bacon for vegetarian version*

**DESSERT**

**Brown Butter Chocolate Chip Cookies** — \$36/dozen

**Tahini Chocolate Chip Cookies** — VEGAN, \$36/dozen

**Peanut Butter Cookies** — GF, \$36/dozen

**Ganache Brownies** — GF, \$48/dozen

**Seasonal Fruit Bars** — \$48/dozen

**Whoopie Pies** — \$48/dozen

Flavors: Classic / Pumpkin

**Cheesecake Bars** — \$48/dozen

Flavors: Dulce de Leche / Pumpkin / Blueberry

**Truffle Board** — GF, \$6 per person

Includes: Ganache / Salted Caramel / White Chocolate

**Mini Ganache Tarts** — \$36/dozen

Shortbread crust, ganache filling, Maldon sea salt, chocolate shavings

**Mini Caramel Ganache Tarts** — \$38/dozen

Shortbread crust, caramel filling, ganache filling, Maldon sea salt, chocolate shavings

**Mini Fruit Tarts** — \$38/dozen

Shortbread crust, pastry cream filling, fresh fruit, apricot glaze

**Pies & Gallettes** — \$35 each/serves 6-8

Seasonal Varieties Available