

Dinner Parties · Cocktail Parties · Rehearsal Dinners · Holiday Parties · Special Events

Pricing listed includes food and all serving platters and utensils. Additional costs to expect in your Dandelion quote include event day labor, kitchen rentals, a 5% service fee, and tax. Gratuity is not included and may be added at your discretion. You are responsible for providing your table, linens, placesetting, and glassware rentals (we can connect you with a rental vendor and will consult on your order!).

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

Raw Bar

Variety of shucked Maine oysters / house mignonette and cocktail sauce / smoked mussels / bay leaf and white wine poached shrimp / crab dip / house crackers

\$20 per person

Hors D'oeuvres

Crispy Brussels Sprouts Skewer — v, gf \$36/doz

Fried brussels sprouts / whole grain mustard aioli / hazelnut crumble

Heirloom Tomato Tart — v (summer only) \$36/doz

Roasted heirloom tomatoes / local goat cheese / pickled onion / herb salad / puff pastry

Smashed Avocado Tostada — vegan, gf (spring & summer only) \$36/doz

House tortilla chips / smashed avocado / grilled corn pico / chili oil / cilantro

Roasted Fig Tart — v (fall & winter only) \$36/doz

Honey roasted figs / Jasper Hill bleu / herb oil / puff pastry

Deviled Eggs — gf \$36/doz

Deviled eggs / crumbled bacon / fried onion / chive

Mini Lobster Rolls — *MKT pricing subject to change \$108/doz

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

Braised Pork Belly Skewers — gf, df \$48/doz

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

Gyro Meatball \$42/doz

Grass fed beef meatball / tzatziki / cucumber salad / mint

Country Fried Chicken \$48/doz

Crispy fried chicken / buttermilk aioli / pickled green tomato relish

Seared Scallop — gf, df \$56/doz

Maine bay scallops / green romesco / grilled corn / herbs

Seared Sesame Tuna — gf, df \$48/doz

Bluefin tuna / cilantro dressing / sesame oil / nori crisps / scallion

Salads

Little Gem Salad — *gf* \$9.50

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

Cucumber Salad — *v, gf* \$9.50

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

Melon Salad — *gf (spring & summer only)* \$9.50

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

Tomato Salad — *v, gf* \$9.50

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

Arugula & Pear Salad — *v* \$9.50

Bumbleroot Farm baby arugula / white wine poached pear / pickled radish / shaved manchego / toasted crostini

Little Leaf & Sweet Potato Salad — *vegan, gf* \$9.50

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

Dandelion Green Salad — *vegan, gf* \$9.50

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

Plated Entrees

Grilled Sirloin with Romesco — *gf, df* \$39

Grilled sirloin / red pepper and walnut romesco / crispy potatoes / asparagus / herbs

Porcini Braised Short Rib — *gf* \$40

Braised porcini short rib / barley risotto / tuscan kale / herb oil

Seared Halibut with Corn — *gf* \$42

Seared halibut steak / roasted corn puree / pickled fennel and kohlrabi salad

Cod and Mussels — *gf, df* \$37

Seared cod filet / Prince Edward Island mussels / bay leaf potatoes / tomato ragout / herbs

Braised Chicken Thighs — *gf* \$37

Tomato braised chicken thighs / braising vegetables / parmesan polenta / olive and herb salad

Seared Pork Tenderloin with Braised Cabbage — *gf, df* \$35

Brined and sliced pork tenderloin / vinegar braised red cabbage / pickled mustard seed and apple relish

Spring Orecchiette — *v (spring & summer only)* \$32

Orecchiette / roasted artichokes / peas / radicchio / housemade ricotta

Fall Orecchiette — *v (fall & winter only)* \$32

Orecchiette / roasted butternut squash / curly kale / brown butter cream / thyme breadcrumb

Lentil Dal — *vegan, gf* \$32

Slow cooked coconut lentils / potatoes / chickpeas / crispy chickpeas / red sorrel

Sharing Platters for Family Style or Buffet Dinners

ENTREES

Grilled Sirloin with Romesco — *gf, df* \$20

Grilled sirloin / red pepper and walnut romesco / herbs

Porcini Braised Short Rib — *gf* \$18

Braised porcini short rib / herb oil

Seared Halibut with Corn — *gf* \$20

Seared halibut steak / roasted corn puree

Braised Chicken Thighs — *gf* \$17

Tomato braised chicken thighs / braising vegetables

Seared Pork Tenderloin with Braised Cabbage — *gf, df* \$17

Brined and sliced pork tenderloin / pickled mustard seed and apple relish

Spring Orecchiette — *v (spring & summer only)* \$16

Orecchiette / roasted artichokes / peas / radicchio / housemade ricotta

Fall Orecchiette — *v (fall & winter only)* \$16

Orecchiette / roasted butternut squash / curly kale / brown butter cream / thyme breadcrumb

Lentil Dal — *vegan, gf* \$16

Slow cooked coconut lentils / potatoes / chickpeas / crispy chickpeas / red sorrel

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

Harissa Carrots — *gf, v* \$9.50

Pickled red onion / mint / tahini / marcona almonds / feta

Preserved Lemon Couscous — *vegan* \$12

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



CATERING MENU

LION'S MAINE
HOSPITALITY GROUP

After Dinner

Add dessert, coffee, or late night snacks!

DESSERT

Brown Butter Chocolate Chip Cookies — \$36/dozen

Peanut Butter Cookies — gf, \$36/dozen

Seasonal Fruit Bar — \$48/dozen

Ganache Brownies — gf, \$48/dozen

Chocolate Eclairs — \$48/dozen

Whoopie Pies — \$48/dozen

Classic

Lemon-Blueberry

Pumpkin

Strawberry-Rhubarb

Cheesecake Bars — \$48/dozen

Dulce de Leche

Caramel Apple

Pumpkin

Strawberry

Blueberry

Pies & Gallettes — \$25 each/serves 6-8

Seasonal Varieties Available

Truffle Board — gf, \$6 per person

Ganache / salted caramel / white chocolate

COFFEE

Coffee Station — \$4 per person, minimum order 25

regular / decaf / milk / half & half / sugar

Self service station includes urns and accoutrements.

LATE NIGHT SNACKS

Grilled Cheese — v, \$6 per person

White bread / mozzarella / gruyere

Chicken Tenders — \$6 per person

Buttermilk fried chicken / honey mustard / ketchup

French Fries — v, gf, df, \$4 per person

Salt and pepper / ketchup

Sea Salt Popcorn — gf, \$4 per person