

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

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**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

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**Plated Entrees**

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

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

**Porcini Braised Short Rib** \$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