

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

\$14 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

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

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 & Sandwiches

Minimum Order 6 Per Item

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

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

SANDWICHES

Grilled Chicken Caesar Wrap \$12 each

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

Shaved Turkey BLT \$12 each

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

Falafel Pita — *v* \$10 each

Oven baked falafel / tzatziki / tahini / tomato / pickled red onion /
feta* / served on fresh pita (**may request no feta for vegan option*)

Sharing Portions for Family Style or Buffet Dinners

Minimum Order 6 Per Item

Priced Per Serving; Packaged Buffet Style

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

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

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

Braised Chicken Thighs — *gf* \$17

Tomato braised chicken thighs / braising vegetables

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

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

Creamy Pesto Pasta Salad — *v* \$9

Broccolini / peppadew / fresh mozzarella / heirloom tomatoes

Dandelion Potato Salad \$10

Crispy bacon* / whole grain mustard / pickled fennel / red onion / fried garlic / herbs (*may request no bacon for vegetarian option*)

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