

## Stationary Hors d'oeuvres



### GRAZING BOARD

an abundant spread of multiple self-service boards arranged thoughtfully with:

a variety of artisan cheeses, thinly sliced charcuterie, sliced bread, assorted crackers, toasted nuts, cornichon, mixed marinated olives, preserves, house hummus, crudité, dips, smoked seafood, sliced fruit and melons, and berries // \$24 / person

### MARINER ADD-ONS

+ fresh maine oysters on the half shell with mignonette and citrus + \$6 / person  
+ shrimp with house cocktail sauce + \$6 / person

## Hors d'oeuvres for Stationary -or- Passed

plates of assembled small bites that can be added to your stationary grazing spread or passed by our servers during cocktail hour

### LAMB MEATBALLS

seared ground lamb on harissa yogurt and topped with a fresh mint chimichurri and feta // \$38/dozen

### SWEET CHILI PORK BELLY

slow braised pork belly fried crispy and glazed with a sweet chili sauce, topped with ground peanut and scallions // gf, df \$42/dozen

### BEEF TOSTADA

slow cooked chili beef on a crispy corn tortilla with house smoked tomatillo salsa and queso fresco // gf \$38/dozen

### PRESERVED LEMON CHICKEN SKEWER

marinated chicken breast topped with raita, pesto, and pearl onion pickles // gf \$38/dozen

### COPPA AND FONTINA TART

thinly sliced coppa with melted fontina and fresh herbs on a buttery puff pastry dough // \$38/dozen

### MINI MAINE LOBSTER ROLLS

freshly picked tail, claw, and knuckle meat tossed lightly in lemon and mayo on a butter grilled potato bun with shredded lettuce // \$ mkt

### SCALLOP CRUDO

fresh scallops sliced thin and dressed with yuzu pickled apple and cashew // df, gf \$38/dozen

### BLUEFIN TUNA TARTARE

tamari and ginger marinated bluefin tuna on a rice crisp with cilantro lime dressing and fried shallot // df, gf \$42/dozen

### PASTRAMI SMOKED SALMON

smoked salmon on a seeded cracker with pumpernickel gremolata, lemon creme fraiche, and dill// df, gf \$42/dozen

### FALAFEL

housemade falafel on hummus topped with tzatziki and fresh mint // veg \$36/dozen

### TOMATO TART

sliced tomatoes on a buttery house puff pastry with crumbled chevre, parmesan, and pickled onion // veg \$36/dozen

### MARINATED WATERMELON

chopped watermelon marinated with sumac, citrus, and mirin, topped with fresh mint and smashed pistachio // vegan \$34/doz.

### POACHED PEAR TART

red wine poached pears on a buttery house puff pastry with crumbled bleu and nutmeg marinated chard // veg \$36/dozen



## First Course Plated or Family-Style

salads are typically available depending on the seasonality of the components, and can be served at the table individually plated or for passing family style. most salads can be prepared to accommodate vegan and gluten free guests.

### BREAD SERVICE

*Freshly baked, sliced and served with whipped salted butter*  
\$6 per person

#### TOMATO & BURRATA SALAD

a variety of sliced and wedged tomatoes with burrata and fresh greens with pistachio aiilade, pickled onion, and fresh herbs // gf, veg \$11 per person

#### BUTTERMILK CUCUMBER SALAD

cucumbers, chickpeas, and long stem marinated artichokes topped with crumbled feta, fresh dill, za'atar, and buttermilk dressing // gf, veg \$11 per person

#### GRILLED PEACH AND PICKLED BLUEBERRY SALAD

grilled peaches, shaved fennel, red onion, pickled blueberries, and crumbled bleu on fresh greens with pistachios // gf, veg. \$11 per person

#### HARRISA CARROTS AND MINT SALAD

charred carrots with harissa glaze on fresh greens with hummus, toasted hazelnut, tahini dressing // veg, gf \$11 per person

#### ENGLISH PEA AND ASPARAGUS SALAD

fresh peas, roasted asparagus, arugula, pickled pearl onions, green goddess, parmesan, and smashed croutons // veg \$11 per person

#### GREEN SALAD

fresh greens with tomato wedges, carrot, radish, chopped cucumber, crumbled chevre, toasted hazelnuts and champagne vinaigrette // gf, veg \$10 per person

#### CAESAR SALAD

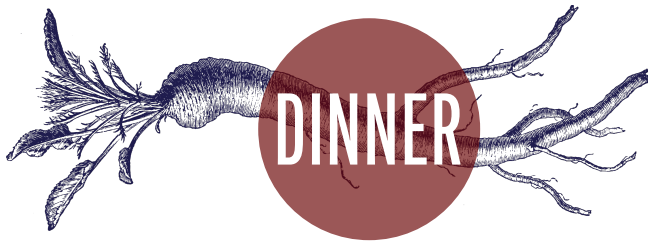
chopped romaine tossed in caesar dressing and topped with citrus marinated boquerones, grated parmesan and butter fried bread // pesc. \$11 per person

#### BEET, WHITE BEAN, & LENTIL SALAD

red and gold beets tossed with black lentils and marinated white beans on fresh greens and labne, topped with nigella seed and pickled pearl onions // gf, veg \$11 per person

#### TORCHED CITRUS AND OLIVE SALAD

seasoned citrus slices and wedges torched and tossed with mixed olives, shaved fennel, pine nuts, red onion, and shaved ricotta salata // gf, veg \$11 per person



## Served Family-Style-or- Buffet

### MAINS

#### LEMON & FENNEL ROASTED WHOLE CHICKENS

brined whole chickens slow roasted on site and roughly chopped, served with jus, fresh herbs, and charred lemons // gf, df \$21 per person

#### BRAISED SHORT RIB

slow braised boneless beef short ribs, topped with a wild mushroom demi and herbs // gf, df \$25 per person

#### PORK SHOULDER

slow cooked, slightly pulled pork shoulder in jus and topped with cilantro chimichurri and smoked tomatillo salsa verde // gf, df \$20 per person

#### GRILLED HANGER STEAK

chargrilled hanger steaks served sliced with a fresh herb chimichurri, fried shallot, and lime // gf, df \$26 per person

#### TOMATO SAFFRON COD

pan seared fresh cod filet in a slow cooked tomato saffron broth, topped with a preserved lemon and castelvetro olive salad with toasted pine nuts // gf, df \$26 per person

#### LEMONGRASS HALIBUT

halibut with a tamari glaze on a coconut curry broth with chili crisp, ground peanut, and scallion // gf, df \$26 per person

#### GRILLED HALF MAINE LOBSTER

grilled open face in the shell and basted with cilantro garlic ghee // gf mkt price

#### MISO ROASTED SQUASH

roasted squash with kale and shallot in a slow cooked tomato miso broth with a farro and lentil blend // vegetarian \$20 per person

#### MUSHROOM GEMELLI

wild mushrooms, broccolini, and baby spinach in a lemon tomato broth topped with grated parmesan, aleppo breadcrumbs, and fresh herbs // vegetarian \$20 per person

#### CURRIED LENTIL DAL

slow cooked lentils in a curried coconut milk broth with baby spinach, creamer potatoes, and chickpeas, topped with yogurt and served on basmati rice // veg, gf \$20 per person

#### MUSHROOM AND HERB POLENTA

creamy polenta topped with pan fried wild mushrooms in a robust tomato broth with potato, parmesan, pine nuts and fresh herbs // veg, gf \$20 per person

WE CELEBRATE THE COMMUNAL AND FESTIVE ATMOSPHERE OF FAMILY-STYLE DINING:  
**GUESTS PASSING AND SHARING.**

**LOOKING FOR A MORE CASUAL APPROACH?**  
FORGET THE OLD-SCHOOL CHAFER STYLE BUFFETS, AND LET US  
CURATE A BEAUTIFUL GRAZING SPREAD OF DISHES  
THAT YOUR GUESTS CAN SERVE THEMSELVES FROM.

### SIDES

#### ROASTED YUKON CREAMER POTATOES

tossed in olive oil and fresh herbs // gf, veg \$10 per person

#### ROASTED VEGETABLES

charred and tossed lightly with champagne mustard vinaigrette, baby spinach, olive oil, and fresh herbs // gf, df, veg \$10 per person

#### CURRIED CAULIFLOWER

curry roasted cauliflower florets tossed with lime and raisin cilantro chutney and topped with yogurt and crispy fried garlic // gf, veg \$11 per person

#### TOASTED PEARL COUSCOUS

pan toasted israeli couscous tossed with charred carrots, raisins, red onion, fresh herbs, and chickpeas, topped with feta and smashed hazelnut // veg \$10 per person

#### ROASTED SHALLOT MASHED POTATOES

creamy, buttery soft potatoes with chopped roasted shallot and garlic confit // gf, veg \$11 per person

#### BACON POTATO SALAD

yukon creamer potatoes tossed with chopped bacon, whole grain mustard, mayo, and chives, topped with buttermilk dressing and everything seasoning // gf \$11 per person

#### GEMELLI PASTA SALAD

pasta tossed with tomatoes, feta, kalamata olives, piquante pepper, shaved onion, and fresh herbs, topped with fresh pesto and breadcrumbs // veg \$10 per person

DESSERT



## SEASONAL PIES

Handmade and Freshly Baked in House

Wild Maine Blueberry

Strawberry Rhubarb with Brown Sugar Crumble

Lemon Meringue with Shortbread Crust

Butterscotch Banana with Pistachio Crust

Cherry Pie

Apple Pie

## SWEETS & TREATS

**Classic Maine Whoopie Pies**  
\$48/dozen

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

**Peanut Butter Cookies (gf)**  
\$36/dozen

**Ganache Brownies (gf)**  
\$48/dozen

**Mini Fruit Tarts**  
Shortbread crust, pastry cream filling, fresh fruit,  
apricot glaze \$38/dozen

**Cheesecake Bars**  
Flavors: Dulce de Leche / Pumpkin / Blueberry  
\$48/dozen



## COFFEE SERVICE

A self-serve station for your guests with freshly brewed coffee and decaf, along with cream, milk, sugar, sugar substitutes, stirrers, and beverage napkins. \$4/per person // minimum 25

## LATE NIGHT SNACKS

Whether it's a pit stop from the dance floor or a grab-and-go treat en route to the ferry ride home, your guests can fuel up with some comfort classics to help them make it through the night.

### BUTTERMILK FRIED CHICKEN SANDWICH

breaded and fried chicken breast with melted american cheese, pickles, shredded lettuce, and ranch mayo on a soft potato bun // packaged in individual foil packets for easy grab-and-go // \$12 each (min. 25)

### GRILLED CHEESE

buttered thick cut sourdough bread with mild cheddar // packaged in individual foil packets for easy grab-and-go // \$6 each

### HERBED POPCORN

freshly popped popcorn tossed in a salty and savory seasoning // packed in individual paper popcorn bags // \$4 each

### PORK BELLY NOODLES

slow braised pork belly, chopped and glazed, then served on ramen noodles with light miso broth, scallion, carrot, and cashews // packaged in individual take-out boxes // \$12 each (min. 25)



## Bar Packages

<p><b>FULL BAR</b> \$55/pp</p> <ul style="list-style-type: none"><li>- 4 beers and 4 wines</li><li>- full assortment of liquor, mixers, and garnishes for classic cocktails</li><li>- assorted non-alcoholic options</li></ul>	<p><b>BEER &amp; WINE</b> \$40/pp</p> <ul style="list-style-type: none"><li>- 4 beers and 4 wines</li><li>- assorted non-alcoholic options</li></ul>	<p><b>BARTENDERS ONLY</b> \$10/pp</p> <ul style="list-style-type: none"><li>- ice, coolers, chilling tubs, and basic bar tools // bartender labor billed separately</li></ul>
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All bar packages include necessary ice for chilling and service, tubs for chilling beverages, basic bar tools, cocktail napkins, and necessary garnishes. Glassware can be added to your rental order, or we can supply compostable cups for a service fee. Bartender labor billed separately.

## STAFFING

All necessary staffing and labor needed for the proper execution of your event are broken down into just a few positions:

**On-Site Event Manager:** A day-of liaison between our on-site team and the ever-changing variables and demands that a large event presents. They balance the logistics of the event, address the client, their planner, and the other vendors and moving parts of the event as needed.

**Kitchen:** Chef, Cooks

**Service:** Servers, Bartenders

## RENTALS

Most wedding venues will require a catering kitchen as well as serving ware, utensils, glassware and more. We will work closely with you to be sure all the proper equipment and items needed are ordered so that your day goes smoothly.

## TASTINGS

For a fee, tastings can be arranged both prior to booking or following the booking of your wedding / event with Dandelion.

### Thoughtful food since 2009.

Dandelion Catering Company officially launched in 2009 in Portland, Maine when lifelong Maine residents Christine and Christian Hayes decided to chase a dream that led them both out of their restaurant and foodservice careers and into the world of catering.

Their ultimate goal was to not only produce restaurant quality, freshly prepared food in an industry that was far too dependent on frozen and pre-made ingredients, but also to create a company steeped in their principles. Quality cuisine that is prepared with the best ingredients.

Years later, the humble beginnings of a bootstrapped small business, built on the foundation of a tireless work ethic and an iron-clad commitment to service and quality, has evolved into one of the most talented and respected catering companies in the region.

In the end, they have created a company that reflects very much how they live their lives. Simple, approachable, and humble, yet very unique. No smoke and mirrors, just a pure passion for cooking, food, community, family and service.