



**Casual Catering Menu
2016**

**3 Old Firehouse Lane
Northeast Harbor**

207.276.4003

SOUPS

- Green vichyssoise \$5
- New England fish chowder \$6
- Beet-ginger \$5
- Curried lentil with lemon cream \$5
- White gazpacho \$5
- Lobster bisque \$mkt
- Chilled corn \$5

SALADS

- Simple salad: local greens with cucumbers, radishes, and shallot vinaigrette, \$4
- Kale Caesar with sourdough croutons and oven-dried tomatoes, \$5
- Mesclun with melon, La Quercia prosciutto, ricotta salata, and basil vinaigrette, \$5
- Tomato panzanella with greens, croutons, red onions, capers, and roasted tomato vinaigrette, \$5
- Farro salad with sugar snap peas, toasted hazelnuts, and mint vinaigrette, \$5
- Spiced black bean salad with radishes, \$6
- Peanut noodles with pickled vegetables, crispy shallots and roasted tofu, \$8

SIDES

- Brown buttered string beans \$4
- Mustard-roasted new potatoes \$4
- Lemon-horseradish potato salad \$4
- Corn on the cob: butter or chile-lime \$2
- Cabbage-fennel slaw \$4
- Creamy slaw \$4
- Sweet and sour beets \$4
- Garlicky sautéed greens \$4
- Buttermilk mashed potatoes \$4
- Roasted mixed vegetables with herbs \$4
- Sharp cheddar macaroni & cheese \$5
- Zucchini fritters \$4
- Creamy polenta \$4

ENTREES

- Slow-roasted wild salmon with beet-yogurt sauce, \$9/serving
- Swiss chard-ricotta galette with lemon-cured cherry tomatoes, \$32 (serves 6-8)
- Marinated seared flank steak with salsa verde, \$36 (serves 4-6)
- Buttermilk fried chicken with local honey and jalapeno vinegar, \$10/serving
- Fish cakes with green goddess aioli, \$3 each
- Roasted chicken with citrus salt, \$7.50/lb

SIMPLE DINNERS

South Indian curry with chicken, chickpeas, or shrimp, with basmati rice, scallion naan and chutney, \$14/serving

Smoked haddock or chicken pot pie with all-butter crust, \$48 (serves 6-8)

Enchiladas verdes with slow-cooked pork, corn, queso fresco, and tomatillos, served with rice and beans, \$70 (serves 6-8)

Lasagne bolognese with pork ragù and béchamel; or Lasagne verde with spinach, house-made ricotta, and scape pesto, \$48 (serves 6-8)

Crab macaroni & cheese, \$mkt (serves 6-8)

BREAKFAST

Quiche or frittata: smoked ham-gruyère-leek, swiss chard-feta, or roasted corn-bacon-tomato, \$30 (serves 6-8)

Baked French toast: chocolate-hazelnut or seasonal fruit-crème fraîche, \$42 (serves 6-8)

Buckwheat crêpes filled with fruit, ricotta, and honey, \$42 (serves 6-8)

Granola parfaits with our maple-olive oil granola, local yogurt, and fruit, \$6 each

Assorted pastries: biscuits, scones, sticky buns, muffins, coffee cake, tea cake, doughnuts, \$1.50 - \$3.50. Please contact us for our current offerings!

SWEETS

Cookies: chocolate chip with Maine sea salt, molasses ginger, oatmeal raisin - \$1

Goosey bittersweet chocolate brownies (GF) - \$2.50

Butterscotch blondies - \$2.50

Fruit-oat crumb bars - \$2.50

Lemon-coconut bars (GF) - \$2.50

Whoopie pies - \$3.50

Brown butter rice krispy treats (GF) - \$2

Tea cake: banana bread, lemon poundcake, brown butter-almond poundcake - \$10

Bittersweet chocolate pudding with cream and honeycomb, \$6

Bittersweet chocolate torte, \$35

Seasonal fruit crisp, \$6

Lemon cream tart with blueberries, \$30

Berry shortcake with sweet biscuits, vanilla cream, and berries, \$6

We also make special occasion cakes – visit our website for more options!

milkandhoneykitchen.com

DETAILS

Everything we serve is made in small batches from scratch, using high-quality ingredients. We work with small farmers and purveyors to find local and organic products as often as possible.

We can accommodate any dietary preference or restriction – just ask!

Meals can be picked up during shop hours or delivered to your door for a fee.

Excluding items we carry daily in our shop, pricing is based on a minimum order of 6 servings per dish.