

Good Food Store & Catering Co.

Bethel, ME 04217

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2023: Dinner Menus and Service

Thank you for contacting us about our catering services. You will find below a full set of dinner menus, each with appropriate side and dessert choices. There is a minimum number of 20 adult guests for these menus.

We also offer **appetizers and vegetarian and vegan choices** (following the dinner menus), and we can be sensitive to food restrictions, just let us know. All menus are priced for Pick-up or, when available, Delivered service. Something you don't see? Try our website for a list of our full menu items at www.goodfoodbethel.com or www.smokingoodbbq.net, or phone us to discuss your wishes. We're glad to work with you.

If you have a group that is smaller than 20, we do offer prepared foods that you can pick up at the store and heat at your convenience.

Service Options

Pick-up:

All food is prepared at the Good Food Store. You pick it up from our retail location at 212 Mayville Road, Bethel, between the hours of 11:00 AM-6:00 PM. Meals can be picked up hot or cold, your choice.

***When Available* - Delivered:**

All food is prepared at the Good Food Store. We deliver to your location, and set up your meal ready for service. We then depart, leaving you to enjoy your guests and handle clean up on your own schedule. *There is an additional charge for delivery if your location is outside our service area.*

Lobster Bake

Starter

(choose one for the group)

Steamed Clams
Roasted Mussels with White Wine, Garlic and Pistachios
Clam Chowder

Main Course

(all three available, will need an exact count 2 weeks in advance)

Steamed Lobster with Lemon and Drawn Butter
Grilled Sirloin Steak
Grilled Chicken Breast

Fresh Corn on the Cob
Red Potatoes

(choose one for the group: Roasted Reds or Red Potato Salad)

Salad

(choose one for the group)

Coleslaw
Mixed Green Salad with Garden Vegetables,
Vinaigrette & Ranch Dressings
Tossed Field Greens with Mandarin Oranges, Blueberries, Red Onion,
Toasted Pecans & Balsamic Vinaigrette

Ciabatta Bread with Butter

Dessert

(choose one for the group)

Blueberry Cheese Pie (a light version of a cheesecake)
Strawberry Shortcake with Whipped Cream
Assorted Cookies and Brownies

Pricing: 8% ME sales tax not included in menu price

Pick-up: Lobster (depends on mkt price): \$45 - \$53 pp.
Steak: \$41 pp. Chicken: \$36 pp.

Delivery: Lobster (depends on mkt price): \$48 - \$56 pp.
Steak: \$44 pp. Chicken: \$39 pp.

Surf and Turf Night

Pick-up: \$57 per person (plus 8% ME sales tax)

Delivery: \$60 per person (plus 8% ME sales tax)

Main Course

Roast Tenderloin of Beef
served with (choose one) – Red Wine Reduction, Bordelaise, Horseradish,
and/or Gorgonzola Sauces
and
Marinated Grilled Shrimp

Salads/Sides

(choose three)

Spinach Salad with Blue Cheese, Toasted Walnuts and
Pear-Reisling Vinaigrette
Tossed Field Greens with Mandarin Oranges, Strawberries, Toasted
Pecans & Balsamic Vinaigrette

Herbed Green Beans
Roasted Asparagus

Rice Pilaf with Cranberries and Toasted Almonds
Roasted Red Potatoes

Ciabatta Bread with Butter

Dessert

(choose one)

Flourless Chocolate Cake with Raspberry Sauce
Apple Crisp with Fresh Whipped Cream
Mini Cream Puffs with Homemade Chocolate Sauce and
Whipped Cream

Customer Favorites

Pick-up: \$39 per person (plus 8% ME sales tax)

Delivery: \$42 per person (plus 8% ME sales tax)

Main Course

(Choose two)

Chicken Marsala

Moroccan Chicken

Beef Burgundy

Pork Tenderloin with Sweet Potato Pecan Sauce

Italian Roast Pork Loin with Rosemary-Onion Pan Gravy

Herb Dusted Roast Salmon with Lemon Caper Onion Relish (add'l \$5 pp)

Salads/Sides

(Choose three)

Garlic Mashed Potatoes

Rice Pilaf

Herbed Green Beans

Maple Whipped Butternut Squash

Tossed Field Greens & Garden Vegetables with

Vinaigrette & Ranch Dressings

Caesar Salad

Ciabatta Bread with Butter

Dessert

(Choose one)

Fruit Pie - Apple, Blueberry, Peach, Raspberry, or combination

Chocolate Almond Shortbread Bars

Mini Pumpkin Whoopie Pies

Grille Night

Pick-up: \$41 per person (plus 8% ME sales tax)
Delivery: \$44 per person (plus 8% ME sales tax)

Main Course

(Choose two)

Rosemary, Apple, Mustard Pork Tenderloin with a
Port-Balsamic Reduction
Grilled Orange / Ginger / Sesame Chicken Kabobs or Breasts
Basil-Lemon Chicken Kabobs or Breasts
Teriyaki Beef and Pineapple Kabobs
Marinated Grilled Bistro Steak with a Red Wine Reduction

Salads/Sides

(Choose three)

Grilled Mixed Vegetables
Wild Rice Salad with Apricots and Almonds and Dried Cranberries

Roasted Root Vegetables
(Red Potatoes, Sweet Potatoes, Onions, Carrots)
Mashed Potatoes

Tossed Field Greens & Garden Vegetables & Homemade Dressings
Arugula Salad with Toasted Pine Nuts, Grated Asiago &
Grilled Red Onion Vinaigrette

Ciabatta Bread with Butter

Dessert

(Choose one)

Blueberry Crumble Bars
Mini Cupcakes – (choose two) Chocolate, Vanilla or Carrot with Chocolate,
Vanilla and/or Cream Cheese Frosting
Make Your Own Ice Cream Sundaes

Italian Night

Pick-up: \$30 per person (plus 8% ME sales tax)
Delivery: \$33 per person (plus 8% ME sales tax)

Main Course

(Choose two)

Meat Lasagna with Italian Sausage and Ground Beef

White Lasagna with Light Cheese Sauce, Chicken, Roasted Red Peppers,
Spinach & Prosciutto

Butternut Squash Lasagna with Toasted Pine Nuts, Caramelized Onions &
Light Maple Cream Sauce

Chicken and Broccoli Alfredo with Penne

Chicken Parmesan with Ziti and Marinara Sauce

Salad

(Choose one)

Caesar Salad

Arugula Salad with Toasted Pine Nuts, Grated Asiago &
Grilled Red Onion Vinaigrette

Tossed Field Greens & Garden Vegetables & Homemade Dressings

Roasted Garlic Bread with Butter

Dessert

(Choose one)

Assorted Cookies and Brownies
Make your own Ice Cream Sundaes
Key Lime Pie with Whipped Cream

Mexican Night

Pick-up: \$33 per person (plus 8% ME sales tax)
Delivery: \$36 per person (plus 8% ME sales tax)

Main Course

(Choose one)

Grilled Chicken & Steak Fajitas with Sautéed Peppers and Onions

Chicken & Cheese Burritos and Pork and Green Chile Burritos

Taco Bar with **(choose two)**

Smoked Chicken, Pulled Pork, or Seasoned Ground Beef served with:
Shredded Lettuce, Tomatoes, Shredded Cheese, Sour Cream, Homemade
Salsa, Guacamole, Black Olives,
Hard Corn Shells and Soft Flour & Corn Tortillas

Sides

(Choose three)

Spanish Rice

Refried Beans

Seasoned Black Beans

Mexican Street Corn Salad

Tossed Field Greens Salad with Garden Vegetables and

House-made Vinaigrette and Ranch Dressings

Mexican Chopped Salad with Honey-Lime Dressing

Dessert

(Choose one)

Mini Cream Puffs with Homemade Chocolate Sauce and
Whipped Cream

Make your own Ice Cream Sundaes

Pecan Pie with Whipped Cream

Vegetarian Entrees (V = Vegan)

*By Request - Choose **one** per meal*

Rosemary, Apple Mustard Tempeh Kabobs (V)
Baked Stuffed Portobellos with Roasted Vegetables, and
Provolone or Goat Cheese (V w/o cheese)
Pasta Primavera with White Wine and Garlic Sauce (V)
Tempeh Mediterranean
(tomato, onion, capers, calamata olives)(V)
Quinoa and Vegetable Stuffed Zucchini (V)

Good Food Store Appetizer List

Priced per person (pp), each, or by the dozen –
Minimum order for per person items = 10 people
Minimum order by the dozen items = 2 dz.

Cold Appetizers

\$3.00 pp Cheese, Fruit, and Cracker Platter

\$4.50 pp Artisanal Cheese, Fruit, and Cracker Platter

\$5.75 pp Artisanal Cheese, Charcuterie, and Cracker Platter with Grapes
& Strawberries

\$2.00 pp Tortilla Chips and Homemade Salsa

\$25/pt. Smoked Salmon Dip served with Cucumbers and Crackers

\$2.25 pp Bruschetta with choice of Three Toppings:

Tomato -Basil Salsa

Spinach-Goat Cheese & Pine nuts

Olive Tapenade

Artichoke Spread

\$3.00 pp Dipping Trio - Your choice of Three Dips served with a medley of
vegetables and pita chips. Dip Choices:

Hummus - Lemon Tarragon – Mediterranean - Olive Tapenade

Zesty Sweet Potato - Herbed Sour Cream

\$2.50 pp Dipping Duo – Same as above with choice of Two Dips

\$2.00 pp Dipping Solo – Same as above with choice of One Dip

\$99 /side (2.5 lbs) or \$49/sm. side (8 oz) Smoked Salmon
with Accompaniments

\$3.00 ea. Spring Rolls with a Sweet-Hot Dipping Sauce – **min. order 15**
rolls

\$26/ 9" Tin Seven Layer Dip and Tortilla Chips

\$38/pt. Crab Dip served with Cucumber Rounds and Crackers

\$20 dozen:

Fresh Mozzarella and Cherry Tomato Skewers

Thai Beef Skewers with Jalapeno-Lime Dipping Sauce

Shrimp Cocktail

Asparagus Wrapped in Prosciutto

Beef Carpaccio with Arugula Pesto

Hot Appetizers

\$7.75/dz BBQ, Sweet & Sour or Swedish Meatballs (small)

\$38/pt. Hot Crab Dip w/crackers and cucumbers

\$17 dozen:

Italian Stuffed Mushrooms

Spinach, Bacon and Goat Cheese Stuffed Mushrooms

Chicken & Mushroom in Phyllo Cups

Chicken Satay with a Peanut Dipping Sauce

Blue Cheese, Apple and Walnut Phyllo Cups

Moroccan Chicken Phyllo Cups

Bean and Cheese Enchilada Cups

\$20 dozen:

Fig and Manchego Cups

Twice Baked Potato Bites

Beef Enchilada Cups

\$23 dozen:

Spanakopita Triangles

Wild Mushroom Risotto Cakes

Parmesan and Truffle Oil Risotto Cakes

Brie Cups with Apricot and Raspberry

\$25 dozen:

Crabmeat Stuffed Mushrooms

Arancini

Scallops Wrapped in Bacon

Lobster Stuffed Phyllo Cups

\$30 dozen:

Chorizo Stuffed Dates wrapped in Bacon

Mini Crab Cakes with Zesty Tartar Sauce