



*For all of your entertaining needs*

# KITCHEN CATERING MENU

*508.228.9403 extension 118*

**PLEASE ALLOW 24  
HOURS FOR ALL  
CATERING ORDERS**

Don't see it? Just ask! Need something today? Our kitchen staff would be happy to speak with you about the possibilities

VISIT US ONLINE AT  
[WWW.BARTLETTSFARM.COM](http://WWW.BARTLETTSFARM.COM)

*HOURS*  
8 AM TO 6 PM DAILY

*WINTER HOURS- JAN THROUGH  
MARCH*  
8 AM TO 6 PM  
MONDAY TO SATURDAY



# BREAKFAST & LUNCH

please allow 24 hours  
for all catering orders

## COFFEE CART

Order coffee and pastries for your next gathering or meeting in our hayloft. Comes complete with one and one half gallons of Nantucket Coffee Roasters regular coffee, decaf and hot water for tea, plus fixin's. Includes a small breakfast platter of assorted mini muffins, scones, quick breads, & pastries

Serves about 20 **\$ 100**

## BREAKFAST PLATTER

Bite size muffins, scones, & tea breads served with whipped butter, jam, & cream cheese

Small- 12 servings **\$ 40**  
Large- 24 servings **\$ 80**

## FARM MADE SCONES

Choice of Double Berry, Blueberry, Cranberry Orange, Lemon, Cheddar, & Chive, & Bacon Parmesan

Per dozen **\$ 42**

## SANDWICH & WRAP PLATTER

Options include ham, roast beef, turkey, american, swiss, cheddar, & assorted veggies & hummus. Choice of white or wheat, gluten-free & flour tortilla wraps. Served with mayonnaise & mustard on the side

12 person minimum **\$ 10.99**  
each

## FRESH HOT SOUPS

Our fresh soups like New England Clam Chowder, Beef Stew, & Creamy Tomato are available by the gallon. Please inquire before placing your order for availability

by the gallon **market price**

## FARM MADE MUFFINS

Choice of Blueberry, Banana, Cranberry Orange Nut, Pistachio, French Toast, Chocolate Chip, & Vegan Chocolate

Per dozen **\$ 42**

## CINNAMON BUNS

Our scratch made sweet dough jelly-rolled with cinnamon, brown sugar, & butter, smothered in vanilla cream cheese frosting

Per dozen **\$ 42**

## BREAKFAST COOKIES

Healthy, sweet, & hearty, Cheryl's Breakfast Cookies are a great breakfast alternative. Banana bread meets granola bar!

Per dozen **\$ 42**

## FRESH FRUIT BOWL

Fresh, seasonal fruit, cut and tossed. May contain strawberries, melon, grapes, & berries

3 pound minimum **\$ 15.99/lb**  
Add 1 quart yogurt **\$ 8.99**  
Add farm made Granola **\$8.99/lb**

## FARM MADE DELI SALADS & SIDES

All of your favorite salads like chicken salad, egg salad, broccoli salad, lobster salad and others are available to order in larger quantities. Please inquire with our Kitchen Counter staff before placing your order

Three Pound Minimum **priced per pound**



*Good Food to Go*

# CHILLED HORS D'OEUVRES PLATTERS

please allow 24 hours for all  
catering orders

## FRUIT & CHEESE PLATTER

A variety of delicious fruits & assorted mild cheeses like cheddar, swiss, & pepperjack. Selections may vary depending on season

Small- serves 8+ **\$ 48**  
Large- serves 16+ **\$ 96**

## CRUDITÉ PLATTER

Assorted fresh-cut vegetables served with farm made hummus, topped with paprika & chili oil

Small- serves 8+ **\$ 45**  
Large- serves 16+ **\$ 90**

## ARTISANAL CHEESE PLATTER

Chef's choice of artisanal cheeses, seasonal fruit, quince paste, & marcona almonds. Served with farm made crostini

Small **\$ 85**  
Large **\$ 170**

## ANTIPASTO PLATTER

Cured meats including prosciutto, ham, hot salami, genoa salami, assorted olives, hard boiled eggs, cherry tomatoes, & mozzarella pearls. Served with crostini

Small- serves 8+ **\$ 65**  
Large- serves 16+ **\$ 125**

## CHARCUTERIE PLATTER

Assorted selection of high quality charcuterie including prosciutto, Framani salami, pancetta, Three Little Pigs paté, whole grain mustard, olives, & cornichons. Served with crostini

Small- serves 8+ **\$ 85**  
Large- serves 16+ **\$165**

## SHRIMP COCKTAIL PLATTER

Shrimp poached in court bouillon, served with farm made cocktail sauce & lemon wedges

3 pound minimum **\$ 25.99/lb**

*Good Food to Go*



# HOT HORS D'OUEVRES

## **MINI CRAB CAKES**

Breaded & fried. Served with Sriracha Aioli

1 dozen **\$ 42**

## **SEARED CHICKEN SKEWERS**

Choice of BBQ or Asian-style, seasoned & seared.  
Serving with accompanying dipping sauce

1 dozen **\$ 42**

## **MINI QUICHE**

Assorted flavors, including garden vegetable,  
broccoli cheese, three cheese, & Lorraine

1 dozen **\$ 42**

## **SPANIKOPITA**

Spinach & feta triangles wrapped in Phyllo pastry

1 dozen **\$ 42**

## **VEGETABLE POT STICKERS**

Steamed vegetable dumplings, served with  
dipping sauce

1 dozen **\$ 42**

## **MUSHROOM PASTRIES**

Mushroom duxelle stuffed puff pastry

1 dozen **\$ 42**



# FARM FRESH SALADS

Three Pound or  
Three Portion Minimum-suggested portions  
6 portions- 12 people  
8 portions- 16 people  
10 portions- 20 people

## CAPRESE SALAD

Mozzarella pearls, farm cherry tomatoes (when in season), basil oil, & white balsamic vinegar

three pound minimum **\$ 15.99/lb**

## MIXED GREEN SALAD

Tender mixed greens, cherry tomatoes, red onions, shaved carrots, & cucumbers. Served with red wine vinaigrette on the side

per portion **\$10.99**

## CAESAR SALAD

Chopped romaine lettuce tossed with grated pecorino & garlic croutons. Served with farm made Caesar dressing & lemon wedges on the side

per portion **\$ 10.99**

## ARUGULA & ALMOND SALAD

Fresh arugula, strawberries, blueberries, toasted almonds, & crumbled goat cheese. Served with lemon-thyme vinaigrette

per portion **\$ 10.99**

## GREEK SALAD

Chopped romaine, cherry tomatoes, red onions, kalamata olives, & crumbled feta cheese. Served with Greek dressing on the side

per portion **\$ 10.99**

## SPINACH SALAD

Baby spinach, dried cranberries, red onions, toasted pecans, & crumbled feta cheese. Served with white balsamic vinaigrette

per portion **\$ 10.99**

*Good Food to Go*



# ENTRÉE MAINS

Main course proteins ready to eat or reheat  
Three Pound Minimum

## **GRILLED SALMON FILET**

Salmon sourced from Nantucket Fresh Catch, grilled, roasted & finished with fresh herb butter

8 oz servings **\$ 23.99/lb**

## **BBQ'D CHICKEN**

Choice of breasts, thighs, drumsticks or a mix. Dry-rubbed overnight, grilled, roasted & finished with our farm made barbeque sauce

8 oz servings **\$ 14.99/lb**

## **PAN SEARED HALIBUT**

Halibut sourced from Nantucket Fresh Catch, seared, roasted, & finished with fresh herb butter

8 oz servings **\$ 23.99/lb**

## **COFFEE & CUMIN RUBBED PORK LOIN**

Coffee & cumin rubbed pork loin, grilled & roasted to perfection

8 oz servings **\$ 15.99/lb**

## **OVEN ROASTED WHOLE CHICKENS**

Overnight rub of garlic, herbs, & cayenne pepper. Oven roasted to perfection

Each **\$ 11.99**

## **GRILLED BEEF TRI TIP**

Choice beef tri tip seasoned with Montreal steak seasoning, char-grilled, & served medium rare

8 oz servings **\$16.99/lb**

## **HERB ROASTED CHICKEN**

Choice of breasts, thighs, drumsticks or a mix. Marinated overnight, grilled and oven finished. Served with pan jus

8 oz servings **\$ 14.99/lb**

## **PRIME RIB**

Seasoned with our proprietary blend of garlic, paprika, fresh herbs and seasonings. Slow roasted & served medium rare

8 oz servings **\$16.99/lb**



*Baked-In Dinner*

# ENTRÉES

Family Size, Family Style

Small- serves 8+

Large- serves 16+

## **BAKED PENNE & MARINARA**

Penne with farm made marinara, mozzarella, & parmesan cheese. Baked until golden brown & finished with fresh herbs

Small	<b>\$40</b>
Large	<b>\$ 80</b>

## **BAKED RIGATONI & BOLOGNESE**

Rigatoni pasta with farm made Bolognese, mozzarella, & parmesan cheese. Baked until golden and finished with fresh herbs

Small	<b>\$ 75</b>
Large	<b>\$ 125</b>

## **VEGETARIAN LASAGNA**

Grilled squash, zucchini, sautéed onions, & carrots layered with egg pasta sheets, farm made marinara, spinach & mozzarella. Finished with fresh herbs

Small	<b>\$ 75</b>
Large	<b>\$ 125</b>

## **LASAGNA BOLOGNESE**

Farm made Bolognese layered with egg pasta sheets, ricotta, spinach, & mozzarella cheese. Finished with herbs

Small	<b>\$75</b>
Large	<b>\$125</b>

## **CREPELLE MANICOTTI**

A blend of ricotta & pecorino cheese rolled in crepe skins & layered in farm made marinara & parmesan cheese

Small	<b>\$ 45</b>
Large	<b>\$75</b>

## **BEEF STROGANOFF**

Beef, mushrooms, & onions cooked down in a creamy beef ragu. Served over egg noodles and finished with green onions

Small	<b>\$ 75</b>
Large	<b>\$ 125</b>

## **EGGPLANT PARMESAN**

Hand breaded and fried eggplant layered with farm made marinara & mozzarella cheese. Topped with parmesan cheese & herbs

Small	<b>\$ 75</b>
Large	<b>\$ 125</b>

## **SHEPHERD'S PIE**

A savory ragu of ground beef, onions, carrots, corn and peas, topped with mashed potatoes and grated cheddar cheese. Baked until golden brown & finished with herbs

Small	<b>\$ 75</b>
Large	<b>\$ 125</b>

*Baked-In Dinner*



# ENTRÉE SIDES

By the Pound  
Three Pound Minimum  
farm grown vegetables when in  
season

## **GRILLED FARM VEGETABLES**

Grilled farm grown squash, zucchini, onions, & carrots. Finished with fresh herbs and butter

per pound **\$12.99**

## **GARLIC GREEN BEANS**

Fresh farm grown green beans in season, sautéed with garlic, butter & white wine

per pound **\$ 12.99**

## **HONEY ROASTED CAULIFLOWER**

Cauliflower florets glazed & roasted with a honey, soy & garlic sauce

per pound **\$ 12.99**

## **ROASTED FINGERLING POTATOES**

Farm grown in season, our fingerling potatoes are halved & roasted until golden brown. Finished with butter & herbs

per pound **\$ 15.99**

## **ROASTED BEETS**

Fresh beets roasted with sherry vinegar & honey. Finished with butter & fresh herbs

per pound **\$12.99**

## **ROASTED ROOT VEGETABLES**

A medley of seasonal farm grown root vegetables including butternut squash, parsnips, turnips & beets, roasted & finished with fresh herbs & butter

per pound **\$15.99**



*Baked-In Dinner*



# ENTRÉE SIDES

By the Platter  
Small- serves 8+  
Large- serves 16+

## **MASHED POTATOES**

Yukon gold potatoes mashed, skins on with salt, black pepper, garlic, sweet cream, butter, & fresh chives

Small	<b>\$38</b>
Large	<b>\$72</b>

## **BEANS & RICE**

Black beans & fluffy jasmine rice, finished with butter & fresh herbs

Small	<b>\$ 26</b>
Large	<b>\$52</b>

## **BAKED MACARONI & CHEESE**

Elbow pasta with cheddar mornay sauce, topped with buttered breadcrumbs & fresh herbs

Small	<b>\$48</b>
Large	<b>\$96</b>

## **MUSHROOM & PARMESAN RISOTTO**

Creamy mushroom risotto finished a dusting of parmesan & fresh thyme

Small	<b>\$33</b>
Large	<b>\$66</b>