



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

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	\$40
Large	\$ 80

BAKED RIGATONI & BOLOGNESE

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

Small	\$ 75
Large	\$ 125

VEGETARIAN LASAGNA

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

Small	\$ 75
Large	\$ 125

LASAGNA BOLOGNESE

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

Small	\$75
Large	\$125

CREPELLE MANICOTTI

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

Small	\$ 45
Large	\$75

BEEF STROGANOFF

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

Small	\$ 75
Large	\$ 125

EGGPLANT PARMESAN

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

Small	\$ 75
Large	\$ 125

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	\$ 75
Large	\$ 125

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**



For all of your entertaining needs

BAKERY CATERING MENU

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

Our full service bakery has a wide selection of birthday, specialty, & individual dessert options

Please speak with one of our deli or bakery staff for details

Great desserts take time. For custom orders, Please allow three days for your order

VISIT US ONLINE AT
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BAKERY CATERING

family sized desserts
small- serves 12
large- serves 24

FRESH FRUIT COBBLER

Sweet & tender fruit tossed in cinnamon & sugar, & baked under a buttery biscuit topping. Choose from blueberry, cranberry, raspberry, peach & apple

Small	\$60
Large	\$120

BREAD PUDDING

Farm made french bread or quick breads with a sweet custard base. Choose from mixed berry, chocolate chip, caramel apple or vanilla bean

Small	\$60
Large	\$120

FRESH FRUIT CRISP

Sweet & tart Granny Smith apples dusted with cinnamon, nutmeg, ginger, & cloves baked under a buttery oat topping. Choose from blueberry, cranberry, apple, raspberry or peach

Small	\$60
Large	\$120

PUDDING CAKE

Simple, tender cake with pockets of gooey, buttery goodness and crispy edges. Choose from chocolate or lemon

Small	\$60
Large	\$120



BAKERY CATERING

large whole desserts

CUSTOM 10" CHEESECAKE

Choose from Oreo, Vanilla Bean, Cherry Pie, Chocolate or inquire about a custom flavor just for you

10-12 servings

\$40

TRI-BERRY PIE

Buttery pie crust filled with spiced & sweetened blueberries, strawberries, & raspberries baked under a sweet, crunchy oat topping

10-12 servings

\$24.99

10" FLOURLESS CHOCOLATE CAKE

Rich, smooth chocolate heaven. The chocolate dessert of your dreams. Gluten Free!

10-12 servings

\$40

PEAR ALMOND TART

Scratch made sweet short dough crust filled with frangipane & sweet pears. The tart is baked to golden brown perfection & finished with a glossy apricot glaze

10-12 servings

\$30

FRUIT TART

Our scratch made sweet short dough crust filled with farm made vanilla bean pastry cream & topped with glazed, fresh fruit

10-12 servings

\$30