For all of your entertaining needs

KITCHEN CATERING MENU

508.228.9403 extension 118

PLEASE ALLOW 24 HOURS FOR ALL CATERING ORDERS**

**Some items require 48 hours notice

Need something today? Our kitchen staff would be happy to speak with you about the possibilities

VISIT US ONLINE AT WWW.BARTLETTSFARM.COM

33 BARTLETT FARM RD
NANTUCKET, MA, 02554

PLEASE SEE OUR WEBSITE FOR CURRENT HOURS
**FARM MADE 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.

**FARM MADE MUFFINS**

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

Per dozen $42

**COOKIE PLATTER**

Bite size chocolate chip, apricot and raspberry jam shorties, pecan sandies & brownie bites

Small- 12 servings $50
Large- 24 servings $90

**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 $11.99 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

**item requires 48 hours notice**
# Good Food to Go

## APPETIZER PLATTERS

### FRUIT & CHEESE PLATTER

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

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<tr>
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<tbody>
<tr>
<td>Small</td>
<td>serves 8+</td>
<td>$65</td>
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<tr>
<td>Large</td>
<td>serves 16+</td>
<td>$120</td>
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### CHARCUTERIE PLATTER

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

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<tbody>
<tr>
<td>Small</td>
<td>serves 8+</td>
<td>$105</td>
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<tr>
<td>Large</td>
<td>serves 16+</td>
<td>$190</td>
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### CRUDITÉ PLATTER

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

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<tbody>
<tr>
<td>Small</td>
<td>serves 8+</td>
<td>$60</td>
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<td>Large</td>
<td>serves 16+</td>
<td>$110</td>
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### ARTISANAL CHEESE PLATTER

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

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<tr>
<td>Small</td>
<td>$100</td>
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<td>Large</td>
<td>$185</td>
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### BAKED SPINACH ARTICHOKE DIP

Farm made and topped with mozzarella cheese, served with crispy pita wedges.

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<tr>
<td>per pound</td>
<td>$18.99/lb</td>
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### SHRIMP COCKTAIL PLATTER

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

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<tr>
<td>3 pound minimum</td>
<td>$35/lb</td>
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### FRESH FRUIT BOWL

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

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<tr>
<td>3 pound minimum</td>
<td>$16.99/lb</td>
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<tr>
<td>Add 1 quart yogurt</td>
<td>MKTP</td>
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<tr>
<td>Add farm made Granola</td>
<td>$12.99/lb</td>
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</tbody>
</table>

### ARTISANAL CHEESE PLATTER

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

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<tr>
<td>Large</td>
<td>$185</td>
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### BUFFALO CHICKEN DIP

Creamy, spicy buffalo dip with diced chicken, blended with a mix of cheddar and blue cheese, served with tortilla chips.

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<tr>
<td>per pound</td>
<td>$20.99/lb</td>
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### CHIPS AND SALSA

Bartlett’s Farm made salsa, served with tortilla chips.

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<tr>
<td>per pound</td>
<td>$14.99/lb</td>
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### HOT HORS D'OUEUVRES

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<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>BACON WRAPPED SCALLOPS</td>
<td>Bay scallops wrapped with crispy bacon</td>
<td>$60</td>
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<tr>
<td>SEARED CHICKEN SKEWERS</td>
<td>Choice of BBQ or Asian-style, seasoned &amp; seared. Serving with accompanying dipping sauce</td>
<td>$45</td>
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<tr>
<td>VEGETABLE POT STICKERS</td>
<td>Steamed vegetable dumplings, served with dipping sauce</td>
<td>$35</td>
</tr>
<tr>
<td>MINI CRAB CAKES</td>
<td>Breaded &amp; fried. Served with Sriracha Aioli</td>
<td>$50</td>
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<tr>
<td>MINI QUICHE</td>
<td>Assorted flavors, including garden vegetable, broccoli cheese, three cheese, &amp; Lorraine</td>
<td>$45</td>
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<tr>
<td>SPANIKOPITA</td>
<td>Spinach &amp; feta triangles wrapped in Phyllo pastry</td>
<td>$45</td>
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</tbody>
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CAPRESE SALAD
Mozzarella pearls, farm cherry tomatoes (when in season), basil oil, & white balsamic vinegar.
three pound minimum
$ 18.99/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

GREEK SALAD
Chopped romaine, cherry tomatoes, red onions, kalamata olives, & crumbled feta cheese. Served with Greek dressing on the side.
Small- serves 8+
$ 60
Large- serves 16+
$105

SPINACH SALAD
Baby spinach, dried cranberries, red onions, toasted pecans, & crumbled feta cheese. Served with white balsamic vinaigrette.
Small- serves 8+
$ 60
Large- serves 16+
$105

MIXED GREEN SALAD
Tender mixed greens, cherry tomatoes, red onions, shaved carrots, & cucumbers. Served with red wine vinaigrette on the side.
Small- serves 8+
$ 55
Large- serves 16+
$100

ARUGULA & ALMOND SALAD
Fresh arugula, strawberries, blueberries, toasted almonds, & crumbled goat cheese. Served with lemon-thyme vinaigrette.
Small- serves 8+
$ 60
Large- serves 16+
$110

BEET SALAD
Spinach, red & gold beets, goat cheese, pistachio and lemon thyme vinaigrette on the side.
Small- serves 8+
$ 60
Large- serves 16+
$115

CAESAR SALAD
Chopped romaine lettuce tossed with grated pecorino & garlic croutons. Served with farm made Caesar dressing & lemon wedges on the side.
Small- serves 8+
$ 55
Large- serves 16+
$100
ENTRÉE MAINS

Main course proteins ready to eat or reheat
Three Pound Minimum

Please allow 48 hours notice for all entree mains

SEARED SALMON FILET
Salmon sourced from Nantucket Fresh Catch, grilled, roasted & finished with fresh herb butter
8 oz servings Market Price

PAN SEARED HALIBUT
Halibut sourced from Nantucket Fresh Catch, seared, roasted, & finished with fresh herb butter
8 oz servings Market Price

OVEN ROASTED WHOLE CHICKENS
Overnight rub of garlic, herbs, & spices. Oven roasted to perfection
Each $14.99

HERB ROASTED CHICKEN
Choice of breasts or a mix. Marinated overnight, grilled and oven finished.
8 oz servings $17.99/lb

JERK CHICKEN
Choice of breasts or a mix. Marinated overnight, grilled and oven finished.
8 oz servings $17.99/lb

BBQ'D CHICKEN
Choice of breasts, or a mix. Dry-rubbed overnight, grilled, roasted & finished with our farm made barbeque sauce
8 oz servings $17.99/lb

SEASONED PORK LOIN
Pork loin seasoned with spices & herbs, grilled & roasted to perfection
8 oz servings $18.99/lb

GRILLED FLANK STEAK
Grilled flank steak seasoned with Montreal steak seasoning, char-grilled, & served medium rare
8 oz servings $25.99/lb

PRIME RIB
Seasoned with our proprietary blend of garlic, paprika, fresh herbs and seasonings. Slow roasted & served medium rare
8 oz servings $26.99/lb
### ENTRÉES

**Family Size, Family Style**

Small - serves 8+
Large - serves 16+

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Small</th>
<th>Large</th>
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<tbody>
<tr>
<td><strong>BAKED PENNE &amp; MARINARA</strong></td>
<td>Penne with farm made marinara, mozzarella, cheddar &amp; parmesan cheese. Baked until golden brown &amp; finished with fresh herbs</td>
<td>$55</td>
<td>$100</td>
</tr>
<tr>
<td><strong>BAKED RIGATONI &amp; BOLOGNESE</strong></td>
<td>Rigatoni pasta with farm made Bolognese, mozzarella, &amp; parmesan cheese. Baked until golden and finished with fresh herbs</td>
<td>$100</td>
<td>$150</td>
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<tr>
<td><strong>VEGETARIAN LASAGNA</strong></td>
<td>Grilled squash, zucchini, sautéed onions, &amp; carrots layered with egg pasta sheets, farm made marinara, spinach &amp; mozzarella. Finished with fresh herbs</td>
<td>$90</td>
<td>$140</td>
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<tr>
<td><strong>LASAGNA BOLOGNESE</strong></td>
<td>Farm made Bolognese layered with egg pasta sheets, ricotta, spinach, &amp; mozzarella cheese. Finished with herbs</td>
<td>$100</td>
<td>$150</td>
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<tr>
<td><strong>CHEESE TORTELLINI WITH PESTO CREAM</strong></td>
<td>Tortellini stuffed with cheese blend, tossed with pesto cream sauce, spinach, asparagus and pecorino cheese. Finished with herbs</td>
<td>$80</td>
<td>$135</td>
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<tr>
<td><strong>CHICKEN PARMESAN</strong></td>
<td>Thinly sliced and hand breaded chicken, fried and layered with house marinara and mozzarella cheese. Topped with parmesan cheese &amp; herbs</td>
<td>$100</td>
<td>$150</td>
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<tr>
<td><strong>EGGPLANT PARMESAN</strong></td>
<td>Hand breaded and fried eggplant layered with farm made marinara &amp; mozzarella cheese. Topped with parmesan cheese &amp; herbs</td>
<td>$95</td>
<td>$145</td>
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</tbody>
</table>
GRILLED FARM VEGETABLES
Grilled farm grown seasonal vegetable. Finished with fresh herbs and butter
per pound $14.99

BAKED MACARONI AND CHEESE
Classic baked mac and cheese; elbow macaroni noodles with a mozzarella and parmesan blend tossed together with a creamy mornay sauce
small $60
large $110

ROASTED FINGERLING POTATOES
Farm grown in season, our fingerling potatoes are halved & roasted until golden brown. Finished with butter & herbs
per pound $15.99

MASHED POTATOES
Yukon gold potatoes whipped with cream, butter, & scallions
small $60
large $95

RICE & BEANS
Jasmine rice & black beans cooked in coconut milk
small $50
large $75
PLEASE ALLOW 24 HOURS FOR ALL BAKERY CATERING ORDERS**

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

** Some items require 48 hours notice

For custom orders, please allow at 3 days

VISIT US ONLINE AT WWW.BARTLETTSFARM.COM
FRESH FRUIT COBBLER
Sweet & tender fruit tossed in cinnamon & sugar, & baked under a buttery biscuit topping. Choose from blueberry, cranberry, raspberry, peach & apple

Small $70
Large $130

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 $70
Large $130

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 $70
Large $130

CUSTOM 10"
CHEESECAKE
Choose from Oreo, Vanilla Bean, Cherry Pie, Chocolate or inquire about a custom flavor just for you

10-12 servings $70

COOKIE PLATTER
Bite size chocolate chip, apricot and raspberry jam shorties, pecan sandies & brownie bites

Small- 12 servings $50
Large- 24 servings $90

CUSTOM CAKES
Please inquire with our kitchen counter staff more details

pricing upon request