



FALL, WINTER & SPRING

Take Out Catering Menu

September 16th through May 14th

Please order 48 hours in advance unless otherwise noted.

Catering inquiries should be e-mailed to:
tglmatering@gmail.com

Please wait for confirmation that the date is available before planning on using our services. Weekend dates fill quickly!

Menu planning and special request support are subject to an 18% consultation fee.

Specialty Deli Meat Platters	Page 2	Barbeque Meats	Page 5
Signature Sandwich Platter	Page 2	Hot Casseroles	Page 6
Cold Deli Platters	Page 3	Desserts	Page 7
Deli Salads	Page 4	Morning Menu	Page 7
Green Salads	Page 5		

Specialty Deli Meat Platters

Small serves 15-20 | Large serves 25-30

The All-American (GF) – Deluxe ham, Ovengold turkey, roast beef and salami with American and cheddar cheeses	Small: \$78.00 Large: \$102.00
The Continental (GF) – Smoked ham, Ovengold turkey, roast beef and salami with Swiss and provolone cheeses	Small: \$80.00 Large: \$104.00
The Supremo (GF) – Honey maple ham, smoked turkey, roast beef and prosciutto with cheddar and provolone cheeses	Small: \$90.00 Large: \$118.00
Plain chicken salad, tuna salad or egg salad (GF)	\$10.95/lb

Deli Meat Platter Extras

Pint of mayonnaise and/or mustard	\$2.49 each
Tray of lettuce and tomato	\$15.00 each
Soft bulkie rolls (6-pack)	\$6.99 each
Locally made Borealis sourdough bread (12 slices)	\$7.49/loaf
Disposable catering platter for bread/rolls	\$5.00 each

Signature Sandwiches

Available with 24-hour notice
Platter serving size based on quantity of individual sandwiches ordered

Sandwich Platter - A selection of our delicious cold sandwiches and/or wraps, cut in half and displayed on a platter. Gluten-free options available.	\$9.00/sandwich
Box Lunches – Includes a signature sandwich, deli salad side, bag of chips, cookie and utensil packet. Gluten-free options available.	\$12.99 each

Cold Deli Platters

Small serves 12-18 | Large serves 20-25

Antipasto Platter (GF) – Marinated vegetables, olives, hot peppers, salami, fresh mozzarella, provolone cheese, sundried tomatoes and artichoke hearts on a bed of lettuce

Small: \$52.00
Large: \$66.00

Tasting Board (GF) – Thinly sliced capicola and prosciutto, hunks of brie and asiago cheeses, pickled vegetables, grapes, dried apricots, cashews, fig jam and whole grain mustard

Small: \$67.00
Large: \$89.00

Mediterranean Platter – Roasted garlic hummus, tabouli wheat salad, stuffed grape leaves, roasted red pepper slices, chunks of feta cheese and Greek olives

Small: \$52.00
Large: \$66.00

Garden Vegetable Display (GF) – Beautifully displayed seasonal produce served with your choice of dips: roasted garlic hummus, creamy red pepper, ranch dressing or fat-free cucumber dill

Small: \$42.00
Large: \$59.00

Fruit Platter (GF) – Fresh seasonal fruits, sliced and arranged for ease of eating, served with sour cream fruit dip

Small: \$42.00
Large: \$59.00

Cheese and Crackers with Fruit – Sliced domestic and imported cubed cheeses with grapes and sliced fruits arranged for snacking with whole grain and butter crackers

Small: \$55.00
Large: \$79.00

Add paper plates, napkins and plastic utensils for \$0.50 per person

Deli Salads for a Crowd

Small (48 oz container) serves 12-15 | Large (64 oz container) serves 16-20

Reusable black plastic serving bowls available for \$5.00 each

Pesto Pasta Salad – Tender pasta tossed with Parmesan cheese, green peas and toasted pine nuts in a creamy pesto dressing	Small: \$18.00 Large: \$24.00
Broccoli Salad (GF) – Fresh chopped broccoli, red onion, raisins and bacon in a sweet and sour dressing	Small: \$20.00 Large: \$28.00
Cole Slaw (GF) – A classic cabbage and carrot blend with traditional dressing	Small: \$13.00 Large: \$18.00
Cashew Chicken and Wild Rice (GF) – Long grain wild rice with diced white meat chicken, red grapes, snap peas and cashews with a creamy dressing.	Small: \$23.00 Large: \$34.00
Mozzarella and Tomato Salad (GF) – Ciliegine sized fresh mozzarella balls with chopped cucumber, grape tomatoes, handfuls of fresh shredded basil, salt, pepper and extra virgin olive oil	Small: \$28.00 Large: \$36.00
House Potato Salad (GF) – Potatoes, bacon, hard boiled eggs and scallions in a traditional creamy dressing	Small: \$23.00 Large: \$30.00
Zesty Ham and Cheddar Pasta Salad – Ham, cheddar cheese, red onion, chopped pickle and peas in a zesty and creamy dressing	Small: \$18.00 Large: \$24.00
Cranberry Orange Couscous Salad – Large grain Israeli couscous, dried cranberries, toasted walnuts and sliced scallions in an orange vinaigrette	Small: \$24.00 Large: \$31.00
Curried Chicken Salad (GF) – White meat chicken with diced pineapple, raisins, celery, mango chutney and toasted almonds in a curried mayonnaise	Small: \$30.00 Large: \$45.00
Southern Smashed Potato Salad (GF) – Red potatoes, fresh dill, red onion and pickles, smashed together with a tangy mayonnaise dressing	Small: \$26.00 Large: \$34.00
Horseradish Beets (GF) – Julienned beets in a sweet and tangy fat-free vinaigrette	Small: \$24.00 Large: \$31.00
Edamame Salad (GF) – Juicy, tender edamame with whole kernel corn and diced vegetables, fresh herbs and a lemon vinaigrette	Small: \$28.00 Large: \$37.00
Buffalo Chicken Salad (GF) – White meat chicken with bleu cheese, diced carrots and celery, mayonnaise and Frank's Red Hot Sauce	Small: \$30.00 Large: \$45.00
Italian Pasta Salad – Crisp veggies, Genoa salami, mozzarella cheese and corkscrew pasta with Italian vinaigrette	Small: \$18.00 Large: \$24.00
Sweet Potato Salad (GF) – Chunks of sweet potatoes with walnuts, dried cranberries and scallions in a spiced vinaigrette	Small: \$20.00 Large: \$26.00
Fresh Fruit Salad (GF)	Small: \$24.00 Large: \$32.00

Green Salads

Small serves 12-15 | Large serves 15-20

Garden Salad (GF) – Lettuce with carrots, cucumbers, red onion, red pepper, tomatoes and sprouts	Small: \$25.00 Large: \$35.00
Hometown Chef Salad (GF) – Lettuce with carrots, cucumbers, red onion, red pepper, tomatoes, dices turkey, bacon bits, sprouts, sunflower seeds and hard-boiled egg, served with ranch dressing	Small: \$35.00 Large: \$50.00
Spinach Salad (GF) – Baby spinach with fresh mushrooms, red onion, hardboiled eggs and crumbled bacon, served with horseradish honey mustard	Small: \$30.00 Large: \$45.00
Sea Star Salad – Lettuce and baby spinach with red peppers, mandarin orange, grilled shrimp and toasted almonds, served with sesame ginger dressing	Small: \$35.00 Large: \$50.00
Fruits of the Fall Salad (GF) – Mixed greens with blue cheese, walnuts, sliced apple and dried cranberries, served with raspberry vinaigrette	Small: \$30.00 Large: \$45.00
Signs of the Spring Salad (GF) – Baby spinach, red onion, blanched asparagus, fresh strawberries and feta cheese, served with raspberry vinaigrette	Small: \$30.00 Large: \$45.00
Caesar Salad – Romaine lettuce with shards of Parmesan cheese and croutons, served with creamy Caesar dressing	Small: \$30.00 Large: \$45.00

Add grilled chicken or shrimp to any salad for \$10.00 / \$15.00

SM LRG

Barbeque Meats

Available Thursday through Sunday

Smoked BBQ Pulled Pork (GF) – Pork shoulder slow smoked in house, hand pulled and tossed with local Beast Feast BBQ sauce. Also available “Naked” for \$19.99/lb.	\$15.95/lb
BBQ Half Chickens (GF) – Split chickens marinated and glazed in our family recipe barbeque sauce, hand grilled over real wood charcoal	\$9.99/half chicken
Cherrywood Smoked Ribs (GF) – Bone in St. Louis style pork ribs, slow smoked over cherrywood and glazed with local Beast Feast BBQ sauce	\$24.00/full rack (serves 2-3)

Hot Casseroles

Serves 10-12

Casseroles are served in a 12x10" aluminum pan.

These items are fully cooked and ready to heat in your oven with reheat instructions.

Baked Macaroni and Cheese - The classic American comfort food; elbow macaroni bathed in a homemade cheddar cheese sauce, and baked with buttered bread crumb topping.	\$55.00
Four Cheese Lasagna – Our family recipe blend of Italian cheeses, marinara sauce and lasagna noodles, baked golden brown.	\$65.00
Vegetable Lasagna – Sautéed fresh vegetables and ricotta cheese layered with pasta sheets and garlic cream sauce.	\$65.00
Penne Ricotta Bake – Al dente penne pasta baked in a creamy tomato sauce, with ricotta cheese, fresh spinach, basil, and shredded parmesan cheese	\$55.00
Eggplant Parmesan (GF) – Thick cut oven fried eggplant cutlets with marinara sauce and a blend of Italian cheeses	\$65.00
Corn and Black Bean Tortilla Pie (GF) – Black beans, corn and Monterey jack cheese, layered with white corn tortillas and our own mango salsa sauce	\$65.00
Spanakopita – A classic Greek dish, buttery phyllo dough is layered with spinach and feta cheese filling	\$65.00
Chicken and Broccoli Alfredo – Sautéed chicken breast and fresh broccoli in Alfredo sauce, tossed with pasta and baked golden brown	\$65.00
Chicken Pot Pie – Pulled chicken meat in a rich gravy with traditional vegetables and herbs, topped with a pastry crust.	\$65.00
Beef Pot Pie – Caldwell Farms local beef braised and combined with hearty vegetables and smooth gravy, topped with a pastry crust.	\$75.00
Shepherd's Pie – Slow simmered local Caldwell beef and gravy, topped with a corn and pepper sauté and smashed potatoes	\$75.00
Sailor's Pie – Sherried shrimp, scallops and haddock on a bed of spinach, topped with whipped potatoes	\$75.00
Cheddar Baked Haddock – Haddock fillets baked with a cheddar cheese sauce, topped with garlic buttered crumbs	\$75.00

Desserts

Sweets and Treats Platter – Mini cookies and brownies, garnished with candies, nuts and dried fruits. Small serves 18 – 24, large serves 30 – 35.	Small: \$37.00 Large: \$47.00
Freshly Baked Pies – Fruit, pecan or pumpkin	\$19.99 each
Chocolate Cream Pie	\$24.99 each
Freshly Baked Cookies – Chocolate chip, peanut butter, white chocolate macadamia or oatmeal raisin walnut. Serve on a reusable platter for \$5.	\$0.99 each \$9.99/dozen
Locally Made Humdingah Brownies – assorted flavors	\$3.99 each

Morning Menu

Morning Pastry Platter – Mini scones, muffins, cinnamon rolls and puff pastry strips arranged on a platter and served with a light fruit garnish. Small serves 18 – 24, large serves 30 – 35.	Small: \$45.00 Large: \$60.00
Breakfast Strata – Cubes of sourdough bread baked into a custard with your choice of ham and cheddar or mushroom, herb and fontina. Gluten free option available. Serves 10 – 12.	\$42.00 \$49.00/GF
Frittata (GF) – A crustless dish of eggs and cheese baked with sauteed vegetables. Choose from artichoke and roasted red pepper; zucchini and feta; or broccoli, ham and cheddar. Serves 10 – 12.	\$42.00
Maple Bread Pudding – Like French toast in a pan, this pudding is firm and fragrant with real maple syrup. Serves 10 – 12.	\$36.00
Assorted 9” Quiche – Options include Lorraine (ham, Swiss cheese and caramelized onions), broccoli and cheddar, spinach and feta, bacon and Swiss	\$17.99
Fruit Platter (GF) – Fresh fruit, sliced and arranged for ease of eating, served with sour cream fruit dip. Small serves 12-18, large serves 20-25.	Small: \$42.00 Large: \$59.00
Bagel and Cream Cheese Platter – Assorted split bagels with spreadable cream cheese and butter displayed on a platter	\$3.99/bagel
Locally Roasted Coffee from Swift River Roasters – Served in a 2.5 gallon returnable catering box (includes cups, cream, sugar, lids and stirrers)	\$56.00
Icebox Cold Brew Coffee from Swift River Roasters – served in a reusable glass growler	\$17.00/ ½ gallon