



MarKel's

BAKEHOUSE

CATERING MENU

SEAFOOD

- Lobster and Melon Skewers with Cilantro, Mint, and Lime
- Crabcakes with Cajun Remoulade
- Fishcakes with Housemade Tartar Sauce
- Salmon Cakes with Thai Curry Sauce
- Scallops in Bacon with Bourbon Cider Dipping Sauce
- Lobster Profiteroles with Arugula Micro Greens
- Shrimp Salad in Endive
- Gravlax with Rye Toast Points and Cilantro Cream
- Crab Tomato Cheddar Avocado Quesadilla
- Lobster Salad Deviled Eggs
- Curried Salmon Skewers
- Seared Tuna in Wonton Cups with Pea Shoots and Wasabi Mayonnaise
- Shrimp Spring Rolls with Sesame Dipping Sauce
- Shrimp Stuffed Jalapeno with Cumin Cilantro Cream Cheese
- Lobster Ceviche Served on Homemade Pita Chips
- Shrimp Ceviche with Pineapple, Mango, and Cilantro Cream
- Smoked Salmon Wrapped Asparagus
- Crab Stuffed Baby Portobello
- Smoked Mussels in Cucumber with Dill Cream
- Crab and Artichoke Crostini
- Lobster Cakes
- Shrimp Cocktail with Bloody Mary Cocktail Sauce

VEGETABLES, FRUITS, AND CHEESE

Gourgeres (Parmesan Puffs)
Pesto Pinwheels with Sundried Tomato, Pine Nuts and Puff Pastry
Vegetarian Stuffed Baby Portobellos
Vegetarian Spring Rolls with Sesame Dipping Sauce
Goat Cheese Crostini with Bourbon Glazed Peaches and Fresh Sage
Stuffed Artichokes with Feta Roasted Red Pepper and Olives
Tortellini and Grilled Vegetable Skewers
Onion Cheese Toasts
Warm Brie in Puff Pastry with Fresh Raspberries
Endive with Roquefort, Dried Cherries and Pecans
Cucumber Cups with Roasted Red Pepper Hummus
Tomato and Artichoke Bruschetta
Polenta Cakes with Gruyere, Onion Marmalade and Walnuts
Red Grapes Wrapped in Gorgonzola and Pistachios
Black Bean Tartlets
Apple Brie and Pecan Quesadilla
Vegetable Samosas
Quinoa Wonton Cups with Grilled Oranges, Dried Cranberries, Scallions, and Tarragon
Red Grapes Wrapped in Gorgonzola and Rolled in Pecans
Sweet Potato Rounds with Apple, Fennel, and Rosemary
Spinach and Artichoke Tartlets
Avocado Arepa Bites with Lime Crema

POULTRY AND PORK

Chicken Satay Skewers with Thai Dipping Sauce
Pesto Chicken Salad on Endive
Smoked Turkey on Housemade Cranberry Bread with Brie
Grilled Porrk Tenderloin on Baguette with Peaches and Rosemary
Lettuce Tacos with Grilled Duck Breast, Mango Chipotle Barbeque Sauce , and Pea Shoots
Sweet Potato Hash in Wonton Cups with Duck Confit
Individual Chicken Wellingtons with Mushroom Duxelle in Puff Pastry
Balsamic Glazed Chicken Drumettes
Asian Spiced Chicken Wings
House Smoke Buffalo Wings with Blue Cheese Dressing
Grilled Polenta Cake with Pancetta, Cherry Tomatoes and Basil Mayonnaise
Sausage and Spinach Stuffed Mushrooms
Skewered Water Chestnuts Wrapped Bacon with Soy Brown Sugar Marinade
Pulled Pork Sliders with Cole Slaw
Proscuitto Wrapped Asparagus
Baby Red Bliss Potatoes with Crème Fraiche, Roquefort, Pancetta, and Chives
Reuben Sliders with Swiss Cheese and Sauerkraut
Apricot Glazed Chicken Skewers

BEEF AND LAMB

Beef Satay Skewers with Thai Dipping Sauce
Mini Beef Wellingtons with Mushroom Duxelle in Puff Pastry
Philly Cheese Steak Quesadillas
Beef Teriyaki Skewers
Grilled Marinated Lamb Skewers in Garlic Ginger Rosemary Red Wine Marinade
Fried Yukon Gold Potato Topped with Beef Tenderloin and Frizzled Leeks
Lamb Meatballs with Tzaikiki Sauce
Swedish Meatballs
Meatballs in Marinara
Pork Satay Skewers with Thai Dipping Sauce
“Pigs in a Blanket” - Grilled Kielbasa in Puff Pastry with Spicy Mustard
Ginger Beef in a Wonton Cup

OTHERS

Pesto Tarts - Italian Cold Cuts, Mozzarella, and Pesto Wrapped in Puff Pastry
Deviled Eggs - Classic, Curried, Topped with Blue Cheese, Topped with Pancetta and Chives or Topped with Caviar
Marinated Olives
Olive Tapenade on Polenta Cakes
Assorted Mini Quiche
Chicken Liver Pate
Marinated Mushrooms
Spiced Nuts
Assorted Finger Sandwiches on Baguette, Finger Rolls, or Mini Croissants
Housemade Tortilla Chips with Our Own Pico De Gallo or Salsa Verde

DIPS

All are priced per pints and served with crackers, pita chips, French bread or housemade tortilla chips.

Smoked Salmon Spread
White Bean and Garlic Dip
Hummus - Plain, Roasted Red Pepper, Lemon Scallion, or Roasted Garlic
Tabouleh
Warm Artichoke and Spinach Dip
Warm Crab Dip
Green Goddess

CARVING STATIONS

All items can be sliced and served on baguette or with silver dollar rolls.

Grilled Beef Tenderloin with Horseradish Cream and Red Onion, Bernaise Sauce, Onion Marmalade or Saffron Shallot Aioli
Grilled Pork Tenderloin with Apricot Reduction, Poached Pears with Apple Jus and Dijon Mustard or Cranberry Salsa
Poached Salmon with Lemon, Capers, Red Onion, and Fresh Dill Remoulade
Whole Roast Turkey with Pan Gravy and Cranberry Salsa
Cuban Roasted Pork Shoulder with Mojo Sauce
Prime Rib of Beef with Rosemary and Garlic

STATIONARY HORS D'OEUVRES DISPLAYS

Fresh Fruit and Cheese with Crackers and French Bread

Small - 1 lb. of cheese with 2 varieties, Medium - 3 lbs. of cheese with 4 varieties, Large - 5 lbs. of cheese with 6 varieties

Crudite of Local Vegetables and Dip (3 sizes available)

Small serves 12-15 guests, Medium serves 20-30 guests, Large serves 40-50 guests

Antipasto - Charcuterie Display

Artisan Italian and French cheeses, salamis, sopressata, mortadella, sausages, prosciutto, roasted marinated peppers, marinated baby artichokes, steamed red radishes, eggplant slices sautéed in olive oil, focaccia and assorted artisan breads, pickled and marinated vegetables, olives, slow roasted heirloom tomatoes, sweet and sour cippolini onions, melon wrapped with Serrano ham, fresh figs, hard boiled hen and quail eggs, and fresh herbs

Raw Bar

Assorted local oysters on the half shell, stone crab claws, cherry stones, little necks, poached shrimp, lobster or shrimp ceviche, lemons, fennel mignonette, cocktail sauce, horseradish, and tartar sauce

Baked Potato Bar

Maine baked potatoes, assorted cheeses, broccoli, chopped bacon, salsa, sour cream, chives, ham, sautéed mushrooms, caramelized onions, peppers, and chorizo

BREAKFAST BUFFETS

All served with Coffee, Decaf and Tea

Continental Breakfast - Pastries, Muffins, Sweet Breads, Fresh Fruit Salad, Orange Juice

Quiche with Fresh Fruit Salad, Muffins, Pastries, Sweet Breads, Orange Juice

Bagels with Housemade Gravlax, Hard-boiled Egg, capers, Fresh Dill, Red Onion, Cream Cheese, and Mustard Sauce

A LA CARTE BREAKFAST

Breakfast Sandwiches and Wraps

Quiche

Fruit Salad

Scotch Eggs

Corned Beef Hash

Homefries

Bacon

Sausage

Vegetarian Breakfast Sausage

Crème Brulee French Toast

Spanish Tortilla

Homemade Granola

Strawberries and Cream

Muffins

Coffee Cake

Filled Croissants

Turnovers

Sweet Breads

Strata

LUNCH

Buffets

Assorted Bakehouse sandwiches and wraps, choice of one salad, potato chips and assorted cookies and brownies
Choice of soup or chowder, deli meats and cheeses, relish tray, fresh breads and rolls, condiments, fresh fruit, and cookies
Assorted quiche, choice of soup or chowder, choice of one salad, cupcakes

Picnics, Barbeques, and Lobster Bakes

Summer Picnic

Fried chicken, corn on the cob, potato salad, cole slaw, sliced watermelon, biscuits, and blueberry pie

Smokehouse Feast

House-smoked baby back ribs in our own barbeque sauce, 1/2 chickens, smoked brisket with pan dripping gravy, baked beans, potato salad or cole slaw, biscuits and cornbread, and fresh fruit pie

Maine Shore Dinner

Haddock chowder, steamed lobster, beer steamed mussels (with grilled kielbasa, roasted garlic and sundried tomatoes) or steamed clams, choice of one salad, baked potato, watermelon slices, and cornbread, biscuits, or baguette

CASSEROLES, COMFORT FOODS AND DINNERS

Meat Lasagna
Grilled Vegetable Lasagna
Seafood Lasagna with Fresh Thyme Cream
Shepherd's Pie
Chicken Pot Pie
Shrimp, Beef, Chicken, or Black Bean Burritos
Spaghetti Bolognese
Cowboy Spaghetti
Chicken or Eggplant Parmesan
Macaroni and Cheese
Lobster Macaroni and Cheese
Stuffed Portobellos
Fishcakes
Salmon Cakes
Chicken, Mushroom, and Artichoke Casserole
Meatloaf with Gravy
Chicken and Dumplings
Chicken Parmesan
Eggplant Napoleon
Chicken Marsala
Pork Fried Rice
Kim Chi with Rice
Stuffed Poblanos

SOUPS, STEWS, AND CHOWDERS

By the bowl, cup, or sip

Haddock Chowder

Shrimp and Corn Chowder

Crab Bisque with Roasted Red Pepper

Mussel Stew

Tomato Cognac Bisque

Curried Carrot Soup

Bakehouse Chili

White Bean Chicken Chili

Vegetarian Chili

Chicken, White Bean, and Andouille Stew

Bacon Blue Cheese Soup

Cheddar Ale Soup

Classic French Onion Soup

Roasted Sweet Potato and Chipotle Soup with Red Peppers

Potato Leek Soup

Mushroom Barley

Baked Potato Soup

Beef Stew

Split Pea Soup with Ham

Butternut Squash Soup with Apples, Bacon, and Sage

Kale and White Bean Soup

Gazpacho

Roasted Hubbard Squash Soup with Hazelnuts and Chives

White Bean and Garlic Soup

Broccoli and Cheddar Soup

Spring Vegetable Soup

Ribolitta

Cream of Roasted Garlic

Cream of Spinach with Ham and Gruyere

SALADS

Classic Potato Salad

Summer Slaw

Thai Noodles

Watermelon and Cucumber with Feta

Beet, Roquefort, and Walnut Salad

Black Bean

Cucumber and Tomato

Quinoa with Grilled Oranges, Dried Cranberries, Scallions, Pecans, and Tarragon

Apple and Fennel Slaw with Celery, Cucumber, Arugula, Walnuts, Rosemary and Cider Vinaigrette

Southwestern Potato

Shrimp and Rice with Dill

Grilled Vegetable and Tortellini

Lentils and Rice with Olives