

The Brown Bag – Catering Menu

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Cold Hors d'oeuvres

Block of cheddar with fruit and assorted crackers

Boursin cheese heart with crostini

Endive with herb cheese

Brie or Gouda cheese in puff pastry

Display of assorted cheeses with crackers and crostini

Crudités with choice of dip; spinach artichoke, basil, buttermilk herb,

roasted red pepper, parmesan, curry, bleu cheese, and Russian dill

Green beans or asparagus with tarragon or dill cream

Antipasto

Fruit kabobs

Melon wrapped with thinly sliced prociutto

Olivada with crostini

Marinated vegetables

Marinated asparagus spears wrapped in ham

Shrimp cocktail with cocktail sauce

Hummus with pita chips

Mexican layer dip with tortilla chips

Black bean dip served with pita triangles and tomato salsa

Guacamole with white corn tortilla chips, red onion, sun-dried tomatoes and sour cream

Hot Hors d'oeuvres

Artichoke dip with tortilla chips

Ham and cheese feuilletée

Stromboli – three different meats and cheeses rolled in a wheat bread dough

Vegetable stromboli

Mini reubens

Buffalo chicken wings with bleu cheese dip

Spanakopitas – spinach and feta cheese phyllo triangles

French bread, pesto, sun-dried tomato mozzarella broiled and served warm

Quesadillas with salsa, sour cream and guacamole

Crab cakes

Shrimp vegetable kabobs

Hot Hors d'oeuvres (continued)

Chicken vegetable kabobs
*Mushrooms stuffed with a choice of spinach, crabmeat, sausage, or vegetables
and cheese, roasted red pepper gorgonzola cheese*
Meatballs in Italian marinara sauce
Vegetables marinated, skewered and grilled
Scallops wrapped in bacon
Crabmeat fondue with French bread
Mini quiché

Soups

Lobster stew
Lobster corn chowder
Haddock chowder
Seafood chowder
Corn Chowder
Vegetable corn chowder
Sausage vegetable corn chowder
Mushroom
Chili
Vegetarian chili
Turkey noodle with vegetables
Turkey rice with vegetables
Vegetable beef
Tomato Florentine

Salads

Green bean salad with walnut dressing
Potato salad vinaigrette
Red skin potato salad
Tortellini and feta salad
Vegetable pasta salad
Multi bean salad
Antipasto
Tabouleh
Fruit salad
Carrot salad
Cold beet salad
Marinated vegetable salad

Salads (continued)

Fresh tomatoes with basil, garlic, olive oil and balsamic vinegar
Carolina cole slaw
Cole slaw with carrot, raisin, pineapple
Creamy cole slaw
Rice salad
Caesar salad
Bibb lettuce with crumbled bleu cheese, grapes, pears, walnuts, and oil and vinegar dressing
Tossed garden salad with assorted dressing: French, Dijon vinaigrette, bleu cheese, pepper parmesan, thousand island, raspberry vinaigrette or oil and vinegar roasted red pepper
Mixed mesclun greens with assorted homemade dressings
Romaine with feta greek dressing
Caesar salad with grilled chicken
Smoked turkey with artichoke hearts salad
Turkey fruit salad
Turkey caesar salad
Waldorf salad
Chinese noodle with or without chicken
Curried chicken salad
Steak, mushroom and hearts of palm with béarnaise mayonnaise
Chef salad
Chicken and pasta salad with pesto
Curried chicken and rice salad
Watermelon basket filled with fresh fruit salad
German potato salad

Entrées

Grilled chicken with pesto sauce
Chicken diablo – honey curry Dijon mustard and sesame seeds
Chicken with parmesan and herb crumb topping
Chicken and vegetable stir fry
Merlot baked ham
Tenderloin of beef
Spaghetti and meatballs
Chicken parmesan with spinach alfredo
Scalloped potatoes and ham
Turkey pie

Entrees (continued)

Fresh haddock with crabmeat crumb topping

*Quiché – choice of lorraine, broccoli, seafood, ham, vegetable, spinach,
artichoke hearts and tomato, crabmeat, roasted red pepper, summer squash,
zucchini and onion*

Chicken and vegetable kabobs

Chicken marsala

Chicken dijonnaise

Barbecue chicken

Pasta

*Baked macaroni and cheese made with béchamel sauce and fontina and
parmesan cheese*

*Alfredo – choice of vegetarian, chicken, shrimp, lobster or crabmeat,
tomato or lemon basil*

Vegetable or meat lasagna

Turkey tetrazzini

Pasta with pesto sauce

Sandwich and Meat Platters

Finger sandwiches on assorted mini breads and rolls

Turkey salad

Egg salad

Tuna salad

Ham salad

Crabmeat

Lobster salad

Shrimp salad

*Cheeses, provolone, cheddar, swiss, American, münster, alpine swiss,
Smoked mozzarella*

Meat Platters

Baked merlot ham
Roast beef
French roast turkey
Turkey salad
Ham salad
Egg salad
Tuna salad
Hummus

Potatoes and Vegetables

Herbed and cheese mashed potato
Mashed potato
Baked stuffed potato
Oven roasted red skin potato
Curried rice
Rice with raisin and nuts
Brown rice
Green beans almandine
Peas and baby onions
Squash
Turnip and carrots
Medley of vegetables
Saute of zucchini and summer squash with herb butter
Carrots with honey horseradish glaze
Carrots with dill butter
Broccoli with lemon butter bread crumbs
Oven roasted vegetables

Breads and Rolls (all can be made into rolls)

French, French bread rolls
Whole wheat
White
Rye
Curry
Carrot
Sun-dried tomato, basil feta
Onion walnut dill
Basil

Breads and Rolls (continued)

Basil feta
Shredded wheat
Buttermilk honey
11 grain
Peasant
Wine and cheese
Ricotta pepper
Bran molasses and sunflower
Herb French
Olive loaf
Bread sticks
Anadama
Cranberry orange anadama
Onion and cheese
Walnut, onion, mushroom
Sweet potato cranberry
Basil and parmesan
Oatmeal
Potato dill
Cinnamon
Cinnamon raisin

Sweet Breads

Strawberry, applesauce raisin, banana, banana chocolate chip, lemon, peach, apricot, carrot or raspberry bread
Scones – orange date, almond, maple pecan, blueberry, cranberry orange, lemon, berries, peaches, jam filled
Biscuits – plain, cinnamon, pumpkin
Croissants – plain, raspberry, blueberry, apple, chocolate, cream cheese or raspberry cream cheese
Muffins – regular or mini size – blueberry, poppy seed, AM delight, orange coconut, pineapple coconut, apple-nut spice, pumpkin spice, dates and nuts, strawberry, banana nut, tri-berry, raisin bran, bran with cranberry, streusel topped muffins, low-fat muffins and many more flavors
Pecan sticky buns
Danish of all kinds

Desserts

Lemon pudding cake – low-fat
Bread puddings – chocolate, blueberry, raspberry and strawberry, bread or croissant
Grape nut custard
Crisps – apple, apple cranberry, blueberry, strawberry, raspberry, Georgia peach
Indian pudding
Strawberry shortcake
Brownie hot fudge sundae
Assorted cookies and squares
Shortbread cookies – chocolate or vanilla
Strawberries dipped in chocolate
Chocolate fondue
Chocolate mousse cake
Marble cheesecake
Raspberry cheesecake
Lemon cheesecake
Pumpkin torte
Raspberry walnut torte
German sweet chocolate cake
Boston cream pie
Lemon cream torte
Carrot cake with cream cheese frosting
Coconut cream cake
Petits-Fours
Mini tarts

Punches

Non-alcoholic punches
Fruit
Apple Citrus
Raspberry

Additional Services

*Our Restaurant facilities may be available to host parties and other gatherings...
Please inquire.*

Policies and Procedures

A deposit may be required to secure the scheduled date of your event.

50% of the total fee of our services, minus the deposit, shall be due one week prior to your event.

The balance shall be due upon the completion of our services.

A 7% Maine State sales tax will apply and a Charge shall be applied to all Events requiring Service.