

Concord Food Co-op



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verb (used without object)

To provide food and service at social events in a professional capacity.

Frequently Asked Questions

What sets Concord Food Co-op's catering services apart from its competition?

Our award-winning café boasts an impeccable reputation for our from-scratch, totally natural, unique choices. We source an impressive selection of ingredients - meats, produce, dairy, and flour - from local and regional farms. Our catering offerings are available for any feast of ten or more; parties, get-togethers, and work or family functions. We are happy to customize your order and work with special dietary needs.

How do I place a catering order?

You may place an order by calling the bakery-café to speak with a Catering Coordinator at (603)-225-6840. All orders must be guaranteed by a credit card. Prices are subject to change. Catering orders are for a minimum of 10 people.

How early do I need to place my order?

We request that you place large catering orders seven days in advance. Smaller orders are requested 72 hours in advance.

Can I get catering delivered?

Please contact our Catering Coordinator in the bakery-café for delivery options. Delivery charges may apply. Plates & utensils are available for an additional charge.

What is the cancellation policy?

Cancellations must be made 48 hours prior to the pickup or delivery time. All deposits are non-refundable.



www.concordfoodcoop.coop/catering



Appetizers & Hors D'oeuvres

10 person minimum on catering orders. Small serves 10-15 and Large serves 20-25.

Cheese & Cracker Tray

\$49.99 small
\$89.99 large

Assorted imported and domestic cheeses. Served with candied pecans and dried cranberries.

Classic Crudité Platter

\$29.99 small
\$45.99 large

Assorted fresh vegetables served with House made Ranch dressing and hummus.

Edamame Dumplings

\$49.99 small
\$74.99 large

Fried Asian dumplings filled with mushrooms, edamame beans, cabbage, and carrots, finished with tamari and scallions.

Stuffed Domestic Mushrooms

\$39.99 small
\$59.99 large

Choose from crab stuffing with spinach and parmesan, or roasted seasonal vegetables with goat cheese.

Caprese Skewers

\$39.99 small
\$59.99 large

Ciliegene fresh mozzarella, grape tomatoes, fresh basil, and balsamic reduction.

Chicken or Beef Brochettes

\$49.99 small
\$79.99 large

Marinated all natural beef or chicken skewer with herb teriyaki sauce.

Mediterranean Platter

\$49.99 small
\$79.99 large

Hummus, babaganoush, roasted red peppers, artichokes, mixed olives, marinated ciliegene mozzarella, and toasted pita chips.

Salads

10 person minimum on catering orders. Small serves 10-15 and Large serves 20-25.

Strawberry Spinach Salad

\$39.99 small
\$59.99 large

Baby spinach, fresh strawberries, candied pecans, and feta, served with a balsamic vinaigrette.

Mixed Green Salad

\$29.99 small
\$45.99 large

Mixed greens, grape tomatoes, cucumbers, red onions, carrots, and bell peppers.

House Cole Slaw

\$29.99 small
\$49.99 large

Cabbage, red onion, carrot, mayonnaise or veganise, and apple cider vinegar.

Caesar Salad

\$39.99 small
\$59.99 large

Fresh romaine hearts, house made croutons, and Parmesan cheese served with caesar dressing.

Seasonal Fruit Salad

\$29.99 small
\$49.99 large

Add some color to your meal with a healthy assortment of seasonal fruits. Served with a fruit yogurt sauce.

Pasta Salad

\$39.99 small
\$59.99 large

European cucumbers, grape tomatoes, red onions, artichokes, feta cheese, and pasta finished with a red wine vinaigrette.

Pad Thai Chicken Salad

\$39.99 small
\$59.99 large

A twist on chicken salad made with Thai peanut sauce, rice noodles, peanuts, carrots, scallions, peppers, and snow peas.

Spicy Soba Noodle

\$39.99 small
\$59.99 large

Asian infused Udon noodles with snow peas, carrots, red onion, scallions, red peppers, tamari, sriracha, and sesame oil.

Sweet Potato Salad

\$39.99 small
\$59.99 large

Sweet potatoes, candied pecans, red onions, celery, and cilantro served with an apple dijonnaise.

Entrées

10 person minimum on catering orders. Small serves 10-15 and Large serves 20-25.

Grilled Salmon

\$79.99 half pan
\$115.99 full pan

Baked Lemon Cod

\$75.99 half pan
\$109.99 full pan

House Made Lasagna (Meat or Vegetarian)

\$54.99 half pan
\$94.99 full pan

Tofu Stir Fry

\$59.99 half pan
\$89.99 full pan

Grilled Chicken Breast

\$49.99 half pan
\$89.99 full pan

Our Famous Sticky Chicken

\$59.99 half pan
\$89.99 full pan

Grilled Flank Steak

\$89.99

Macaroni & Cheese

\$49.99 half pan
\$89.99 full pan

Our delicious grilled salmon is served with a Dijon Caper Sauce.

Fresh Atlantic cod baked with a lemon herb crust.

A classic lasagna dish made with pasta, ricotta cheese, marinara, Asiago, and Parmesan made fresh by our kitchen. The vegetarian option is made with assorted vegetables. The meat option is made with your choice of all natural ground beef or all natural ground turkey.

Delicious tofu stir fried with snow peas, carrots, red onions, peppers, mushrooms, ginger, tamari, and sesame oil.

This dish is served with a roasted garlic cream sauce over sautéed kale.

Asian-inspired all natural crispy chicken tenderloins coated in our famous sticky sauce. Everyone's favorite!

A fine cut of flank steak grilled with roasted tomatoes, garlic, fresh herbs, and a balsamic reduction.

The kitchen's classic pasta dish made with cheddar, Asiago, Parmesan, cream cheese, and cream.

Accompaniments

\$29.99 Half Pan **\$59.99** Full Pan

- Rosemary Garlic Roasted Potatoes
- Rice Pilaf
- Maple Glazed Baby Carrots
- Mashed Sweet Potatoes
- Vegetable Medley
- Brussel Sprouts
- Lemon Asparagus
- Green Beans

Luncheon Platters

We proudly use all-natural meat in our sandwiches and, to compliment the delectable flavor, we utilize the very best of breads. 10 person minimum on catering orders. Small serves 10-15 and Large serves 20-25.

Main Street Platter

\$59.99 small
\$89.99 large

Assorted wraps: roast beef, turkey, ham, and hummus and tabbouleh. Wrap options include: Wheat, Spinach, or Sun-dried Tomato. Gluten free wraps are also available.

Deli Platter

\$59.99 small
\$89.99 large

Assorted McKenzie and Applegate deli meats and cheeses. Served with mustard, mayonnaise, lettuce, tomatoes, onions, and pickles.

Finger Sandwich Platter

\$59.99 small
\$89.99 large

A choice of tuna salad, egg salad, and chicken salad sandwiches served with lettuce, tomatoes, onions, and pickles.

PB&J and Grilled Cheese Platter

\$49.99 small
\$69.99 large

A delicious platter of grilled PB&J and grilled cheese with smoked cheddar. Served on local brioche. Great for adults and kids alike!

Soups

Other soup options may be available. Flourless options are also available. Serves 12 people at 8 oz. portions.

Mushroom Ale

\$29.95 96 fl. oz.

Made with button mushrooms, onions, celery, vegetable base, brown ale, and cream.

Chicken Noodle

\$29.95 96 fl. oz.

Made with cooked chicken, pasta, carrots, celery, onions, garlic, and herbs.

Seasonal Bisque

\$29.95 96 fl. oz.

Made with fresh seasonal vegetables and finished with cream.

Breakfast & Dessert Platters

10 person minimum on catering orders.

Bagels and Cream Cheese

\$29.99 Serves 10

Bagel selection may include cinnamon raisin, everything bagel, plain, poppy seed, and sesame seed. Cream cheese is served on the side with your choice of jam (apricot, blackberry, or raspberry).

Scones

\$35.99 Serves 10

An assortment of in house scones (regular and vegan) which may include pear hazelnut, spiced pumpkin with cranberries, summer berry, vegan pear hazelnut, and Irish soda with dark & yellow raisins.

Muffins

\$39.99 Serves 10

Your choices include regular, vegan, and flourless/sugarless muffins. Flavors may include blueberry, lemon blueberry, raspberry, raspberry blueberry, or cranberry orange.

Croissants

\$39.99 Serves 10

Your choice of an assortment of bear claws, chocolate croissants, multigrain, and plain croissants.

Cream Puffs

\$25.99 Serves 10

Cream puffs come filled with an assortment of different fillings; Pot de Creme, lemon pastry cream, homemade whipped cream, and traditional eclair filling.

Mini Bakery Platter

\$35.99 Serves 10

This bakery platter comes with a varied selection- which may include spiced blueberry crumbles, mini muffins, scones, bear claws, and palmiers.

Bars and Brownies

\$39.99 Serves 10

An assortment of in house brownies and bars which may include raspberry linzer, lemon raspberry blondies, flourless salted caramel brownies, flourless almond butter quinoa blondies, german chocolate brownies, lemon bars, or samoa bars.

Cookies

\$19.99 Serves 10

Assorted choices of in house cookies. Our favorites are triple ginger, tollhouse, vegan cowgirl, double chocolate chunk, and brown butter coconut chocolate chunk!

Concord Food Co-op

603.225.6840



Store Locations

The Concord Food Co-op
24 South Main Street
Concord, NH 03301

The Concord Food Co-op of New London
52 Newport Road
New London, NH 03257

www.concordfoodcoop.coop