

CO-OP KITCHENS

Our talented staff in the Co-op Kitchens will provide you with the taste experience you have been waiting for. Enjoy freshly made products from the finest ingredients around. We use local ingredients whenever possible, and offer baked goods produced locally.

We pride ourselves in giving outstanding customer service, with quality, consistency, and food safety at the forefront of everything we do. Let our experienced Catering staff make your next event a success!

To place your order, please call
603.643.2667, ext. 3

SPECIAL ORDER REQUEST

With sufficient notice, we are happy to accommodate special requests and dietary concerns. Please allow 2-3 business days for us to work with our Chefs.



Co-op Kitchens is a member of New Hampshire Farm to Restaurant and Vermont Fresh Network.



TERMS & CONDITIONS

- To ensure our best service, please provide a minimum of 48-hour notice.
- Some items may require additional time.
- Products and prices are subject to change.
- For your convenience, we accept Mastercard, Visa, Discover, AMEX, and Co-op Member Charge Accounts.
- All food prices are subject to 9% Meals and Rooms Tax.
- Items may be picked up at the Hanover, Lebanon, or White River Junction Co-op Food Stores.



WWW.COOPFOODSTORE.COOP



Catering

ENTRÉES

SANDWICHES

WRAPS

SUSHI

PARTY PLATTERS

DESSERTS



PARTY FOODS

MIDDLE EASTERN

HUMMUS **\$8 pint**

Ask about our assorted flavors.
Each pint serves 10 to 12.

GUACAMOLE **\$11 pint**

A tasty dip sold by the pint.
Serves 10 to 12.

ARTICHOKE DIP **\$10.99 pint**

This delicious dip is offered by the pint.

CRAB DIP **\$14 pint**

Artichoke Dip with fresh Maine crab folded in. Offered by the pint.

PARTY PLATTERS

CHEESE **\$40-\$75**

An assortment of Swiss, Sharp Cheddar, Dill Havarti, and Smoked Gruyere. Garnished with grapes and/or fresh edible flowers. *In three sizes.*

SPECIALTY CHEESE **\$55-\$105**

A variety of local and gourmet cheeses make up each platter which is garnished with fruit or olives and a mix of nuts. Assortments and prices vary with local and regional markets and availability. *In three sizes.*

Crackers may be added for an additional \$4.49 per box.

FRUIT **\$20(s), \$30(m), \$40(L)**

Carefully selected seasonal fruits may include honeydew melon, cantaloupe, pineapple, oranges, and seedless grapes. Strawberries and watermelon are substituted in season. *In three sizes.*



VEGETABLE

\$20(s), \$30(m), \$40(L)

The freshest cauliflower, broccoli, baby carrots, celery, green peppers, and cherry tomatoes available are accompanied by your choice of ranch or bleu cheese dipping sauce. *In three sizes.*

3-DIP AND PITA **\$34(s), \$54(L)**

Guacamole, Hummus, and Avocado Ranch dips are served with Stacy's pita chips, cucumbers, and tri-colored peppers. *In two sizes.*

SMOKED

SALMON **\$48(s), \$68(L)**

The finest Maine smoked salmon served with all the traditional accompaniments: sieved eggs, sliced onion, fresh lemons, and capers. *In two sizes.*

SHRIMP

\$54(s), \$74(L)

The shrimp are beautifully arranged and garnished with fresh dill, lemons, and edible flowers. Includes our delicious cocktail sauce. *In two sizes.*

MEAT AND CHEESE

ANTIPASTO **\$67(s), \$87(L)**

This platter is sure to please everyone with sopressata, Genoa salami, hot capicola, marinated mozzarella ciliegine, artichoke hearts, marinated mushrooms, imported provolone cheese, roasted red and yellow peppers, celery, country olive mix, and garnished with fresh herbs. *In two sizes.*

VEGETABLE

ANTIPASTO **\$52(s), \$72(L)**

A vegetarian delight of artichoke hearts, sun-dried tomatoes, broccoli, marinated mozzarella ciliegine (cherry-sized mozzarella balls), imported Parmesan and provolone cheeses, roasted red and yellow peppers, marinated mushrooms, celery, fresh bell peppers, and a country olive mix. Arranged beautifully and garnished with fresh herbs. *In two sizes.*

Party Platters

Popular Platters

SANDWICHES & DELI

FINGER SANDWICHES

\$32

Caper tuna salad, egg salad, tarragon salad, turkey salad, and seafood salad. All salads are stuffed into our petit pain rolls. *Serves approximately 10.*

ASSORTED SANDWICHES

\$26-\$86

An assortment of our delicious sandwiches arranged on a platter and beautifully garnished. *In three sizes, serving 4 to 14.*

WRAPS

\$38-\$112

An assortment of our delightful wraps, garnished to perfection. *In three sizes, serving 6 to 18.*

BOX LUNCHES

\$15.95 each

Choose from any of our freshly made sandwiches or wraps, a cookie or brownie, small bag of potato chips, and a beverage to create your own individual lunch. You may add a potato salad, tossed salad, broccoli slaw, or Greek pasta salad for an additional charge.

DELI PLATTER

\$35(s), \$48(m), \$68(L)

Our deli platters feature Boar's Head Provisions boiled ham, baked turkey, Genoa salami, provolone and Swiss cheeses, plus McKenzie Country Classics roast beef. *In three sizes.*

LETTUCE, TOMATO, AND ONION

\$15-\$20

Fresh leaf lettuce with sliced ripe tomatoes and thinly sliced red onion. A great addition to any deli, sandwich, or wrap platter. *Available in small or medium sizes.*

Condiments are included with all of the sandwich and deli platters, excluding the Lettuce, Tomato, and Onion Platter.

ENTRÉES

LASAGNA

\$42

Premium ingredients and robust flavor! Choose from Cheese, Mediterranean, Meat, Spinach, Wild Mushroom, or Roasted Vegetable. *Serves approximately 9 to 10.*

BAKED MACARONI AND CHEESE

\$32

A New England favorite made with traditional elbow macaroni baked with extra sharp Cabot cheddar. A great side or main dish and always a favorite among children. *Serves 8 to 10.*

POACHED SHETLAND SALMON

\$95

Shetland salmon, gently poached, dressed with a fresh dill mayonnaise, and beautifully presented with cucumber "scales." *Serves 6 to 8 as a main course or 15 to 20 as an appetizer.*

QUICHE

\$12.99

Our quiche come in many varieties including Apple Cheddar, Asparagus and Red Pepper, Bacon, Breakfast, Broccoli, Ham and Swiss, Mushroom, Roasted Vegetable, Salmon, and Spinach. *Serves approximately 6.*

SIDES

VEGETABLES IN SEASON

Please contact us for availability and pricing.

SALADS

FRUIT SALAD

\$44

A seasonal combination of select fruits cut, bowled, and beautifully garnished. *Sold in five-pound increments.*

CLASSIC COLESLAW

\$4.99/lb

Shredded cabbage and carrots with a traditional sweet and sour mayonnaise-vinegar dressing. *One pound serves approximately 4.*

GARDEN SALAD

\$20(s), \$34(m), \$44(L)

Mesclun and leaf lettuce topped with sliced peppers, seedless cucumbers, grape tomatoes, and shredded carrots. Each salad comes with your choice of Newman's Own Oil and Vinegar, Newman's Own Ranch, or Co-op Kitchens Maple Vinaigrette.

CAESAR SALAD

\$20(s), \$34(m), \$48(L)
WITH GRILLED CHICKEN
\$30(s), \$48(m), \$65(L)

Our Caesar salad is made with crisp romaine lettuce, Parmesan cheese, and croutons. The dressing is Co-op Kitchens Vegetarian Caesar. *In three sizes and with grilled chicken.*

SPINACH SALAD

\$22(s), \$34(m), \$50(L)

Prepared with the freshest available spinach, dried cranberries, blue cheese crumbles, walnut pieces, and Co-op Kitchens Maple Vinaigrette dressing. *In three sizes.*

SEASONAL SALADS

We have a variety of seasonal salads that come from our kitchen. Priced by the pound. *Please contact our catering staff for availability.*

SUSHI PLATTERS

HYBRID ICHI

\$19.99

26 pieces: 8 Red Dragon Rolls, 8 White Dragon Rolls, and 10 California Rolls

HYBRID SAN

\$34.99

40 pieces: 8 Rainbow Rolls, 8 Seaside Rolls, 8 Ultimate Chili Rolls, 8 White Dragon Rolls, 8 Orange Dragon Rolls

HYBRID GO

\$49.99

43 pieces: 8 Red Dragon Rolls, 8 White Dragon Rolls, and 8 Orange Dragon Rolls, 9 Nigiri Sushi, 5 Spicy Mango Rolls, 5 Red Rock



SUNNY DELIGHT

\$48.99

40 pieces: 8 California Rolls, 8 Spicy Rolls, 8 Dragon Rolls, 8 Rainbow Rolls, 8 Nigiri Sushi.

HYBRID ROKU

\$59.99

70 pieces: 8 Red Dragon Rolls, 8 White Dragon Rolls, 8 Orange Dragon Rolls, 9 Nigiri Sushi, 8 Ultimate Chili Rolls, 8 Spicy Mango Rolls, 8 California Rolls, 5 Red Rock, 8 Seaside Rolls

CUSTOM SUSHI PLATTER

Customize a platter of your favorite sushi items. *Priced accordingly.*

Each platter includes plenty of wasabi, soy sauce, and pickled ginger for your enjoyment.

BEVERAGES

NEWMAN'S OWN

LEMONADE OR ICED TEA

\$2.99

Half gallon

DESSERTS

Sold by the dozen.

COOKIES

\$18 dozen

A beautiful and delicious cookie assortment that includes Chocolate Chip, Chocolate Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin, and White Chocolate with Macadamia Nut.

BROWNIES

\$20 dozen

A moist and chewy assortment of brownies that includes Classic, Chocolate-frosted, and Chocolate with Cream Cheese Swirl.

DESSERT BARS

\$38 dozen

Arranged on a garnished platter. The dessert bar assortment includes Lemon, Chocolate Raspberry, Chocolate Pecan, and Meltaway (nuts, chocolate chips, and coconut.)