



Ca-ap ta Ga

ENTRÉES

SANDWICHES

WRAPS

SUSHI

PARTY PLATTERS

DESSERTS

SUMMER SALADS

CLASSIC POTATO SALAD

\$18

Red potatoes, celery and red onion tossed in a creamy mayonnaise sauce, seasoned with herbs and spices.
2.5 lb. Serves 10.

DELI MACARONI SALAD

\$20

Classic macaroni salad made with fresh carrots, bell peppers, celery and red onion. *2.5 lb. Serves 10.*

ORANGE QUINOA SALAD

\$28

Beautiful grain salad with black currants, carrots, peas, scallions and slivered almonds tossed in a flavorful orange garlic dressing.
2.5 lb. Serves 10.

MULTICOLORED BEAN SALAD

\$28

A blend of green beans, garbanzo beans, kidney beans, edamame, and scallions, tossed in a tarragon vinaigrette dressing.
2.5 lb. Serves 10.

PUGET SOUND

ARTICHOKE SALAD

\$30

A bright, colorful salad full of artichokes, kale, blended bell peppers, red onion, Kalamata olives and feta cheese tossed in a light white wine dressing, seasoned with garlic and spices. *2.5 lb. Serves 10.*

SOUTHWESTERN BEAN SALAD

\$28

Black beans, white kidney beans, red peppers, onion, corn, and fresh cilantro mixed in a lime Dijon vinaigrette dressing. *2.5 lb. Serves 10.*

GREEK-STYLE PASTA SALAD

\$28

A colorful penne pasta salad made with a blend of bell peppers, red onion, celery, grape tomatoes, and feta cheese tossed in an herb garlic vinaigrette.
2.5 lb. Serves 10.

Salads can be packaged in either a bowl or a cryovaced bag for easier pickup and transport.



SUSHI PLATTERS

HYBRID ICHI

\$29.99

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

HYBRID SAN

\$44.99

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

HYBRID GO

\$59.99

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

\$69.99

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.

VEGETABLE ANTIPASTO

\$52(M), \$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. *Choose medium (serves 25) or large (serves 35).*

MEAT AND CHEESE ANTIPASTO

\$67(M), \$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. *Choose medium (serves 25) or large (serves 35).*

ENTRÉES

LASAGNA

\$42

Premium ingredients and robust flavor! Choose from Meat, Spinach, or Roasted Vegetable. *Serves approximately 8-10.*

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 8-10.*

GRILLED CHICKEN

\$15(S), \$20(M), \$25(L)

Choose from Teriyaki, Lemon Pepper, or Buffalo. *Choose small (serves 6), medium (serves 10), or large (serves 20).*

POACHED FAROE ISLAND SALMON

\$95

Salmon, gently poached, dressed with a fresh dill mayonnaise, and beautifully presented with cucumber “scales.” *Serves 6-8 as a main course or 15-20 as an appetizer.*

QUICHE

\$12.99

Our quiche come in many varieties including Ham and Swiss, Roasted Vegetable, and Spinach. *Serves approximately 6.*

VEGETABLE RATATOUILLE

\$32

A traditional blend of colorful vegetables that have been roasted in olive oil, garlic and spices. *5 lb. Serves 20.*

DESSERTS

2 Dozen bite-size desserts.

COOKIES

\$20

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

BROWNIES

\$35

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

DESSERT BARS

\$40

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

BREAKFAST PLATTERS

DANISHES

\$1.75 ea

Choose how many you want and we will create an assortment of delicious pastries like croissants, turnovers and danishes arranged on a platter and garnished.

BAGELS

\$1.75 ea

Choose how many you want and we will create an assortment of delicious bagels arranged on a platter with butter and cream cheese included.

MUFFINS

\$1.75 ea

Choose how many you want and we will create an assortment of delicious muffins arranged on a platter and garnished.

PARTY DIPS

Sold by the pint. Each pint serves 10-12.

MIDDLE EASTERN HUMMUS

\$8/pint

GUACAMOLE

\$11/pint

ARTICHOKE DIP

\$9.99/pint

CRAB DIP

\$14/pint

Artichoke Dip with fresh Maine crab folded in.

3 DIP AND PITA

\$34(M), \$54(L)

Guacamole, Hummus, and Avocado Ranch dips are served with Stacy's pita chips, cucumbers, and tricolored peppers. *Choose medium (serves 25) or large (serves 35).*

SALADS

FRUIT SALAD

\$22

A seasonal combination of select fruits cut, bowled, and beautifully garnished. *2.5 lb. Serves 10.*

CLASSIC COLESLAW

\$18

Shredded cabbage and carrots with a traditional sweet and sour mayonnaise-vinegar dressing. *2.5 lb. Serves 10.*

GARDEN SALAD

\$25(s), \$35(m), \$45(L)

Mesclun and leaf lettuce topped with sliced peppers, seedless cucumbers, grape tomatoes, and shredded carrots. Each salad comes with your choice of Ranch, Vegetarian Caesar, Maple Vinaigrette, Balsamic Vinaigrette, or Blue Cheese. *Choose small (serves 6), medium (serves 10), or large (serves 20).*

CAESAR SALAD

\$25(s), \$35(m), \$45(L)

Our Caesar salad is made with crisp romaine lettuce, Parmesan cheese, and croutons. The dressing is a house-made Vegetarian Caesar. *Choose small (serves 6), medium (serves 10), or large (serves 20).*

SPINACH SALAD

\$30(s), \$40(m), \$55(L)

Prepared with the freshest available spinach, dried cranberries, blue cheese crumbles, walnut pieces, and Maple Vinaigrette dressing. *Choose small (serves 6), medium (serves 10), or large (serves 20).*



SPECIALTY CHEESE PLATTERS

CHEESEMONGER

\$75(s), \$100(m), \$125(L)

An assortment of crowd-pleasing cheeses, handpicked by our expert Cheesemongers. Garnished with fresh and dried fruits. *Choose small (serves 10-15), medium (serves 25-35), or large (serves 45-55).*

CHEESEMONGER GOURMET

\$125(m), \$175(L)

A selection of the world's finest cheeses, including many farmstead and artisanal varieties. Expect stronger and more complex flavors in this platter. Garnished with fresh and dried fruits and nuts. *Choose medium (serves 25-35) or large (serves 45-55).*

CHEESEMONGER REGIONAL

\$125(m), \$175(L)

A selection of regional cheeses from farms located around the Upper Valley and beyond. Providing different textures of seasonal cow, sheep and goat's milk cheeses. We hand-select cheeses by seasonal availability and ripeness. Platter garnished with fresh and dried fruits and nuts. *Choose medium (serves 25-35) or large (serves 45-55).*

SANDWICHES & DELI

FINGER SANDWICHES

\$32

Tuna salad, egg salad, tarragon chicken salad, and turkey salad. All salads are stuffed into our petit pain rolls. *Serves approximately 16.*

BUILD-YOUR-OWN SANDWICHES

\$7.99 ea

Choose the quantity and we'll create a platter of delicious sandwiches, beautifully arranged and garnished. *Minimum of 6.*

BUILD-YOUR-OWN WRAPS

\$6.99 ea

Choose the quantity and we'll create a platter of delicious wraps, beautifully arranged and garnished. *Minimum of 6.*

BOX LUNCHES

\$10.99 each

Choose from any of our freshly made sandwiches or wraps, a cookie, small bag of potato chips, and a bottle of water to create your own individual lunch. You may substitute a tossed salad for a sandwich or wrap.

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. *Choose small (serves 12), medium (serves 16), or large (serves 24).*

LETTUCE, TOMATO, AND ONION

\$25

Fresh leaf lettuce with sliced ripe tomatoes and thinly sliced red onion. A great addition to any deli, sandwich, or wrap platter. *Condiments are included with all of the sandwich and deli platters, excluding the Lettuce, Tomato, and Onion Platter.*

PARTY PLATTERS

CLASSIC CHEESE

\$40(s), \$50(m), \$75(L)

An assortment of Swiss, Sharp Cheddar, Dill Havarti, and Smoked Gruyere. Garnished with grapes and/or fresh edible flowers. *Choose small (serves 10-15), medium (serves 20-35), or large (serves 40-55).*

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. *Choose small (serves 8), medium (serves 14), or large (serves 20).*

VEGETABLE

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

The freshest broccoli, baby carrots, celery, green peppers, and cherry tomatoes available are accompanied by your choice of ranch or bleu cheese dipping sauce. *Choose small (serves 8), medium (serves 14), or large (serves 20).*

SMOKED SALMON

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

The finest Maine smoked salmon served with all the traditional accompaniments: sieved eggs, sliced onion, and fresh lemons. *Choose medium (serves 25), or large (serves 35).*

SHRIMP

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

The shrimp are beautifully arranged and garnished with fresh lemons and edible flowers. Includes our delicious cocktail sauce. *Choose medium (serves 14) or large (serves 18).*

CO-OP KITCHEN

Our talented staff in the Co-op Kitchen 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!

Place your order online at
coopfoodstore.com/cooptogo
or by calling 603.442.4406

Note: Orders needed for Monday pick-up will need to be placed by Friday, no later than 1 p.m.

DIETARY REQUEST

We are happy to accommodate dietary concerns. Please allow 2-3 business days for us to work with our Chefs.



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

TERMS & CONDITIONS

- To ensure our best service, please provide at least 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 Meals and Rooms Tax.
- Items may be picked up at the Co-op Market, Hanover, Lebanon, or White River Junction Co-op Food Stores.