

Catering MENU

COIOP
KITCHENS



Catering Menu

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!

Call 603.643.2667 to speak to a Catering representative.



Co-op Kitchens is a member of the Vermont Fresh Network.



Hanover and Lebanon, New Hampshire
White River Junction, Vermont
603.643.2667
www.coopfoodstore.coop

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Party Foods

Middle Eastern Hummus

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

Guacamole

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

Artichoke Dip

This delicious dip is offered by the pint or quart.
Try it with our homemade pita chips!

Crab Dip

Artichoke Dip with fresh Maine crab folded in.
Offered by the pint or quart.
A great complement to our homemade pita chips!

Pita Chips

Always a favorite with any of our dips!
8 oz bag of Stacy's Pita Chips. All natural and twice-baked for the perfect crunch!

Sandwich Platters

Finger Sandwiches

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

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

Wraps

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

Box Lunches

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.

Party Platters

Cheese

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

In three sizes.

Specialty Cheese

A variety of local and gourmet cheeses make up each platter which is garnished with fruit or olives and, when available, fresh flowers. Assortments and prices vary with local and regional markets and availability.

In three sizes.

Crackers are available for an additional cost.

Fruit

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

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

Guacamole, Hummus, and Avocado Ranch dips are served with our homemade pita chips, cucumbers, and tri-colored peppers.

In two sizes.

Shrimp

The shrimp are beautifully arranged on a platter and garnished with fresh dill, lemons, and edible flowers. Includes our delicious cocktail sauce.

In three sizes.

Smoked Salmon

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

In two sizes.

Party Platters

Meat and Cheese Antipasto

Beautifully arranged and sure to please everyone with sopressata, Genoa salami, hot capicola, marinated mozzarella ciligiene, artichoke hearts, marinated mushrooms, imported provolone cheese, roasted red and yellow peppers, celery, country olive mix, and garnished with fresh herbs.

In three sizes.

Vegetable Antipasto

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 three sizes.



Sushi Platters

Moonlight Party Tray

36 pieces: 8 California Rolls, 12 Spicy Rolls, 8 Small Rolls (carrot, avocado, cucumber), and 8 Nigiri Sushi (slices of raw tuna, salmon, steamed shrimp, and cooked eel on “fingers” of sticky rice.)

Sunrise Platter

24 pieces: 8 Rainbow Rolls (tuna, yellowtail, salmon, shrimp), 4 California Rolls, 4 Spicy Shrimp Rolls, 4 Eel Rolls, and 4 Nigiri Sushi.

Sunset Platter

26 pieces: 4 Dragon Rolls, 12 Small Rolls (Choices of small rolls: tuna, salmon, etc.), 4 Rainbow Rolls (tuna, yellowtail, salmon, shrimp), and 6 Nigiri Sushi.



Sushi Platters

Sunny Delight Party Tray

40 pieces: 8 California Rolls (rice around nori seaweed stuffed with imitation crab, cucumber, and avocado), 8 Spicy Rolls (tuna, salmon, shrimp), 8 Dragon Rolls (eel, cucumber, eel sauce, topped with slices of avocado), 8 Rainbow Rolls, 8 Nigiri Sushi.

Spring Garden Tray

20 Pieces: 8 California Rolls, 8 Spicy Rolls (tuna, salmon, baby shrimp) or Vegetable Rolls, and 4 Summer Rolls.

Available during the holiday season only.

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.



Deli Platters

Deli Platter

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

Condiments are included with every platter.

Great Additions

Lettuce, Tomato, and Onion Platter

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.

Sides

Vegetables in Season

Please contact a catering representative for availability and pricing.



Salads

Fruit Salad

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

Garden Salad

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

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

Spinach Salad

Prepared with the freshest available spinach, with dried cranberries, blue cheese crumbles, walnut pieces, and maple vinaigrette dressing.
Available in three sizes.

Classic Coleslaw

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

Seasonal Salads

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

Special Order Request

With sufficient notice, we are happy to accommodate special requests and dietary concerns. Please allow 48–72 hours for us to work with our Chefs.

Entrées

Lasagna

Premium ingredients and robust flavor!
Choose from Cheese, Mediterranean, Meat, Spinach,
Wild Mushroom, or Roasted Vegetable.

Baked Macaroni and Cheese

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

Pristine 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

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.

Special Order Request

With sufficient notice, we are happy to accommodate
special requests and dietary concerns.
Please allow 48–72 hours for us to work with our chefs.



Desserts

Cookies

Arranged on a garnished platter.
The cookie assortment includes Chocolate Chip, Chocolate Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin, and White Chocolate with Macadamia Nut.
Sold by the dozen.

Brownies

Arranged on a garnished platter.
The brownie assortment includes Classic, Chocolate-frosted, and Chocolate with Cream Cheese Swirl.
Sold by the dozen.

Dessert Bars

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



Beverages

Newman's Own Lemonade

Half gallon

Newman's Own Ice Tea

Half gallon

Terms and 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 & Rooms Tax.
- For your convenience, all items may be picked up at the Hanover, Lebanon, or White River Junction Co-op Food Stores.



Hanover and Lebanon, New Hampshire

White River Junction, Vermont

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Catering Menu Price List

Party Foods

Middle Eastern Hummus \$8.00 per pint

Guacamole \$11.00 per pint

Hot Artichoke Dip \$8.00 to \$16.00
Pint or quart

Hot Crab Dip \$14.00 to \$26.00
Pint or quart

Pita Chips \$2.75 per package

Sandwich Platters

Finger Sandwiches \$32.00

Assorted Sandwich Platters \$26.00 to \$86.00

Wrap Platters \$38.00 to \$112.00

Box Lunches *Estimated price is \$14.00 each.*

Party Platters

Cheese Platters \$40.00 to \$75.00

Specialty Cheese Platters \$55.00 to \$105.00

Crackers \$4.49 per box

Fruit Platters \$20.00 to \$40.00

Vegetable Platters \$20.00 to \$40.00

3-Dip and Pita Platters

Medium \$34.00 Large \$54.00

Shrimp Platters \$34.00 to \$74.00

Smoked Salmon Platters \$48.00 to \$68.00

Vegetable Antipasto \$32.00 to \$72.00

Meat and Cheese Antipasto \$42.00 to \$87.00

Sushi Platters

Moonlight Party Tray \$32.99

Sunrise Platter \$20.09

Sunset Platter \$25.49

Sunny Delight Party Tray \$48.99

Spring Garden \$13.49 (*Holiday season only*)

Custom Sushi Platter *Priced accordingly*

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Deli Platters

Deli Platters \$35.00 to \$68.00

Great Additions

Lettuce, Tomato, and Onion Platter

\$15.00 to \$20.00

Sides

Vegetables in Season

Please contact a catering representative for availability.

Salads

Fruit Salad \$44.00 5-pound increments

Garden Salads \$20.00 to \$44.00

Caesar Salads \$20.00 to \$48.00

With grilled chicken \$30.00 to \$65.00

Spinach Salads \$22.00 to \$50.00

Classic Coleslaw \$4.99 per pound

Seasonal Salads

Please contact a catering representative for availability.

Entrées

Lasagna \$42.00

Baked Macaroni and Cheese \$32.00

Poached Shetland Salmon \$95.00

Quiche \$12.99

Desserts

Cookies \$18.00 per dozen

Brownies \$20.00 per dozen

Dessert Bars \$38.00 per dozen

Beverages

Newman's Own Lemonade \$2.99 per half gallon

Newman's Own Ice Tea \$2.99 per half gallon

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