



MARYGOLD'S
ON MAIN

CHRISTMAS DINNER CATERING TO-GO

STARTERS

Charcuterie and Cheese Board \$55
Sourdough Loaf with Maple, Cardamom Butter \$20

SIDES

Shaved Brussel Sprout Salad \$26
(Kale, Candied Walnuts, Apples, Blue Cheese, Maple Balsamic)
Smoked Gouda Mac and Cheese \$30
Sautéed Green Beans with Pomegranate \$25
Creamed Mashed Potatoes \$25
Whipped Maple Japanese Yams \$28
Biscuits

MAINS

Tony's Lasagna \$38
(Parmesan Fondue, Mozzarella, Pork and Beef Ragu)
Tenderloin \$185
GODS Penne alla Vodka \$35

ERINS HOLIDAY COOKIE PLATTER \$35

PICK UP CHRISTMAS EVE DAY
(SERVING SIZE 6-8 PEOPLE)
REHEAT INSTRUCTIONS INCLUDED
ORDER BY 12.20 • PICK UP 12.24
Order online

at

www.marygoldsonmain.com



MARYGOLD'S
OF MAINE

CHRISTMAS MORNING BREAKFAST CATERING TO-GO

STARTERS

Clark's Orange Creamsicle Scones \$24
with Clotted Cream and Marmalade

Housemade Sausage Patties \$26

Quiches \$27
Cheddar & Broccoli • Mushroom & Smoked Gouda
Bacon, Onion & Cheddar

Eggnog Bread Pudding \$30
(half tray)

Ham and Cheese Croissants (not baked) \$24
Cinnamon Rolls (not baked) \$24

ERINS HOLIDAY COOKIE PLATTER \$35

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MARYGOLD'S
HOLIDAY APPETIZER
CATERING TO-GO

ERINS HOLIDAY COOKIE PLATTERS \$35

Charcuterie and Cheese Board \$65

Cheese, Crudités & Beet Hummus Board \$45

Sourdough Loaf with Maple, Cardamom Butter \$14

Fancy Pigs in a Blanket \$35

Herb Focaccia \$24

Shrimp Cocktail \$75
(24 Shrimp), House-made Cocktail Sauce, Lemon

Cocktail Meatballs \$40

House Made French Onion Dip and Chips \$15

Christmas Crudités \$20
(Sliced Veggies with Green Herb Yogurt Dipping)

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Christmas Cooking Instructions

Thank you so much for letting us be a part of your Holiday celebrations! What you have in this bag is an expression of our love for what we do here, and our love of serving the community. All dishes made from scratch right here by the talented folks in the kitchens of Marygold's on Main, Foundry Kitchen and Tavern and Good Old Days Pizzeria. It is an honor to have our family feed yours during this special time of year.

Japanese yams

Reheat at 325 for 45-60 minutes in the pan provided. For quicker results transfer to a pot and stir constantly over medium heat. These bad boys are pretty seasoned but feel free to add some more butter or cream to make it how you like it.

Pigs in a Blanket

We "par cooked" these little dogs for you, they can be finished in the pan provided or transferred to a baking sheet and cooked at 350 till they get all golden brown and delicious

Smoked Gouda Mac n Cheese

No yellow powder here, just from scratch mac and cheese like grandma used to make before she got hit by that reindeer... anyways... this dish will reheat nicely in the pan provided at 250 for 40-60 minutes, quicker if you let it sit out and reach room temperature before hand. There's some beautifully seasoned bread crumbs on top for that little extra crunch we all love here, finish under the broiler on low for a couple minutes to toast those crumbs up like a pro.

Focaccia

This can be served room temperature or thrown in the oven for a bit at 350

Haricot Vert

That's fancy kitchen talk for green beans...these little green dudes (not the ones flying over New Jersey) just need to be heated up in the oven at 350 till that extra butter we threw in there melts all over and they start to get steamy.

Whipped Potatoes

These can be reheated in the pan provided at 350 for 40-60 minutes, stirring occasionally. For quicker reheat transfer to your favorite pot and stir over medium heat, feel free to adjust the seasoning with salt and pepper although we think we nailed it, i would never not advise adding more butter or cream as you heat it up...

Quiches

All the quiche varieties can be reheated in the oven at 325/350 until they are toasty warm again. I don't hate the microwave option for quiche either if we are being honest (don't tell my wife), just use it on half power so it doesn't ruin the silkiness within.

Ham and Cheese Croissants

Lay these pretty little things out on a baking pan a couple inches apart and cook them at 350 for 12-15 minutes, i like to let mine go a little longer and get that nice crunchy cheese dripping out the ends

The Tenderloin

This beauty has been expertly cleaned, tied and marinated for you, no you just gotta not mess it up! The pro move is to sear it hard over high heat on all sides then transfer to an oven at 350 until its done the way you like it, don't be ashamed to use a thermometer here. Remember its going to continue cooking by 5-10 degrees after you take it out of the oven to let it rest for 10-15 minutes(don't forget that part). The Tenderloin is great for family gatherings because its shape will naturally provide areas of varying doneness to keep everyone happy. Measure temperatures from the thickest part. Here's a handy little chart for ya...

- RARE. Cool red center. 125° F | 52° C.
- MEDIUM RARE. Warm red center. 135° F | 57° C.
- MEDIUM. Warm pink center. 145° F | 63° C.
- MEDIUM WELL. Slightly pink center. 150° F | 66° C.
- WELL DONE. Little or no pink. 160° F | 71° C.

Breakfast Sausage

My favorite sausage, we cooked these for ya so you don't have to worry about serving your loved ones raw pork, you can throw them right in the oven at 350 for 10-15 minutes or into a sautee pan with lots of butter, flipping often for that nice crunchy outer part.

Penne Vodka

GODS vodka sauce on pasta!?!?! Yupp!!! Reheat this in the pan proved at 350 for 30-45 minutes

Meatballs

Transfer these to a high walled saute pan if you have one, if not your largest pan will do and simmer on low until the meat is reading 165. The real pro move might be to back them in the oven with some extra cheese over the top and finish under the broiler for a couple minutes til its started to brown.

Dumplings!!!

These crispy little packs of love need to be reheated in the oven at 350 for 8-12 minutes, you could throw them in a deep fryer if you have one. Transfer to your favorite large plate and either top with all the fillings or put them in side bowls for your guests to garnish as they see fit

Bread Pudding

This lovely little casserole is cooked for you. I would reheat it with a bunch of butter smeared over the top at 350 for 30 minutes. I would also recommend slicing it while it's cold and cooking those individual slices in a pan with lots of butter if you have the time or energy.

Lasagna

Tony rolled these beauties up just for you, after he hand made all those pasta sheets of course!! You can reheat them in the pan provided at 350 for 20-30 minutes. The pro move here is to transfer to your favorite casserole or baking dish, throw a little more cheese on and reheat the same way, finish under the broiler for those amazing crunchy bits and tell your family you made it yourself, we will never know!

Cinnamon Buns

Wise choice here! Erin is a master baker and these bad boys are the proof. They will need to sit out at room temp for 1 -1 ½ hours before baking, they will be ready when they have gotten puffy and start touching each other. Preheat your oven to 350, right before you throw them in the oven, drizzle the heavy cream over the top, bake for 20-25 minutes until the rolls are golden brown on top, allow five minutes to cool before applying frosting.

Happy Holidays!

-Chef Clark & the entire team from Heady Lane Hospitality



