



MARYGOLD'S
ON MAIN

CATERING MENU

CATERING - EVENTS

DELICIOUS, HIGH - QUALITY CUISINE

Our experienced team is committed to delivering creative solutions for your event planning needs.

From coordinating your theme to customizing your menu, we take care of every detail.

We specialize in elevated catering that is unique to the area.



SERVICES WE OFFER:

In House Events, Off Premise Events, Full Service Catering

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MARYGOLD'S

ON MAIN

ABOUT MARYGOLD'S

MARYGOLD'S ON MAIN IS A FAMILY OWNED RESTAURANT AND FULL SERVICE CATERING COMPANY. A HUSBAND AND WIFE RUN TEAM, WITH OVER 20 YEARS EXPERIENCE IN THE INDUSTRY, THEIR COMPANY IS ROOTED IN FAMILY, COMMUNITY AND THE BEAUTY OF NEW ENGLAND. WE STRIVE TO PROVIDE UNIQUE CULINARY CREATIONS AND A PERFECT EVENT EXPERIENCE. WE ARE COMMITTED TO USING THE FRESHEST INGREDIENTS AND SOURCE EVERYTHING WE MAKE AS LOCAL AS POSSIBLE. EVERYTHING IS INSPIRED BY THE BEAUTY AND CHANGING LANDSCAPE OF NEW ENGLAND AND ITS SEASONAL CHANGES, WITH ADDITIONAL INSPIRATION DRAWN THROUGH CHEF'S TRAVELS AND INSPIRATION.

OUR SERVICES INCLUDE CUSTOMIZED MENU CREATION, BEVERAGE PAIRINGS, PROFESSIONAL EVENT SERVICE AND VENDOR PARTNERSHIPS.





MARYGOLD'S
ON MAIN

COCKTAIL RECEPTION

OUR CULINARY TEAM RECOMMENDS AN EQUAL MIX OF
HOT AND COLD SELECTIONS FOR YOUR EVENT.
SELECTION(S) WILL BE PRICED BY THE DOZEN.
(2-3 ITEMS PER PERSON)

vegetarian

Bruschetta of Fresh Tomato \$24

Fresh Tomato, Basil, Balsamic Glaze, on Toasted Baguette Bites

Mushroom Tartlet \$24

Warm Spinach & Gruyere on Puffed Pastry

Stuffed Mushrooms \$36

Herbs, Breadcrumbs, Traditionally Prepared

Olive Tapenade \$24

Served on Garlic Toasties

Beet Hummus & Pita Chips SMALL (10-15) \$30 LARGE (20-30) \$55

Savory & Sweet Roasted Beet Hummus & House Made Pita Chips

sea

Chilled Shrimp Cocktail \$36

Cocktail Sauce Shooter

Tuna Tartare \$42

Tossed in Red Miso, Ginger & Soy

served raw

Mini Lobster Rolls \$96

Fresh Lobster Tossed in Butter & Herbs on Mini Rolls

Smoked Trout Dip \$34

Served on Toasties

Shrimp Toast Bites \$34

Shrimp Salad, Herbs, Served on Toasties

Baked Cheese Bite \$24

Parmesan Cheese & Shallot Aioli

Artichoke Fritter \$28

Served with Roasted Garlic Aioli

Deviled Eggs \$22

Traditionally Prepared

Tomato Tart Puff Pastry Bites \$48

Savory Tomato on Puffed Pastry

Tofu with Peanut Sauce \$28

Seared Tofu Bites with Ginger Peanut Sauce

Goat Cheese, Zucchini & Herb Bites \$38

Shaved Zucchini, Goat Cheese & Seasonal Herbs on Flatbread

Coconut Shrimp \$32

Crispy Baked Coconut Battered Shrimp Served with Sweet Chili Sauce

Mini Crab Meatballs \$36

Served with Remoulade

Oysters \$48

Shucked, Mignonette, Lemon

Crab Rangoon Dip \$40

Served With Waffle Fries

Calamari \$60

House Red Sauce, Lemon



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Cocktail Reception

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land

Swedish Meatballs \$32

Served with Shallot & Black Pepper Cream Sauce

Crispy Pork Belly \$32

Topped with Pickled Apple, Mustard Aioli

Lamb Lollipops \$60

Mint Chimichurri Dipping Sauce

Mini Hotdogs \$26

Dijon Mustard & Ketchup Dipping Sauces

Maple Candied Bacon Deviled Egg \$36

Maple Brown Sugar Candied Bacon Topped on a Deviled Egg

Arancini \$36

Braised Short Rib Risotto Balls, with Truffle Cream Sauce

OR

Mushroom Arancini Risotto Balls

Dumplings SHORT RIB \$40 VEGAN \$30

Choice of:

Short Rib OR Vegan

Served with Sweet Soy, Ginger Aioli

Buttermilk Battered Chicken Bites \$26

Our Famous Creamy Ranch Dipping Sauce

Cheesburger Sliders \$36

Cheddar Cheese, Brioche Buns, House Special Sauce

heavy displays

Cheese Display

Crackers, Dips, Accoutrements

small (10-15) \$55

large (20-30) \$105

Harvest Display

Assorted Cheeses, Meats, Olives, Crackers (Chef's Choices, seasonal)

small (10-15) \$68

large (20-30) \$130

Individual Cheese & Charcuterie Cups \$45

spiced nuts, fruits, herbs, cheese and meat

priced per half dozen

Seasonal Fruit Display

Chef's choice of assorted fresh, seasonal, chilled fruits. Served with strawberry cream cheese dipping sauce and lemon curd

small: (10-15) \$60

Large: (20-30) \$110

Chef's Selection of Raw, Pickled and Grilled Crudite

Housemade Ranch Dip

small (10-15) \$55

large (20-30) \$100



MARYGOLD'S

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Family Style Crowd Pleasers

OUR CULINARY TEAM RECOMMENDS AN EQUAL MIX OF
HOT AND COLD SELECTIONS FOR YOUR EVENT RECEPTION.
PRICING IS BASED ON TWO SERVINGS PER GUEST.

Dumplings \$10

Chef Clark's Famous Dumplings

(Choose One)

Short Rib Dumplings OR Vegan

Comes with:

Asian Coleslaw, Sweet Soy Dipping Sauce & Sesame Ginger Aioli Dipping Sauce

price per person. minimum 15 people

At Home Mashed Potato Bar \$12

Whipped Mashed Potatoes

Accompanied with Sour Cream, Chives, Bacon & Cheddar Cheese

price per person. 15 person minimum

Pull-a-Part Sliders \$16

Petite Angus Beef Burgers, Fancy Sauce, American Cheese

price per person. 15 person minimum

Fried Chicken \$15

Sriracha Fried Chicken Mini Sliders with Crunchy Cabbage, Sesame Ginger Aioli

price per person. 15 person minimum

Shrimp & Grits \$22

Cheddar Creamy Grits, Cajun Shrimp, Bacon Gravy, Cherry Tomatoes & Cornbread

priced per person. 10 person minimum

Family Pasta Night \$16

Choice of: Pomodoro or Vodka Sauce

Comes with Caesar Salad & Garlic Bread

priced per person. 10 person minimum

Seafood Party \$38

Oysters, Cold Crab Salad, Poached & Chilled Lobster Tail

Served with tartar sauce, mignonette, lemon wedges

priced per person. 10 person minimum

Smoked BBQ Spread \$24 RIBS \$29 BRISKET

(Choose One)

House Smoked Ribs OR Brisket

Pickles, Coleslaw & Cornbread

priced per person. 10 person minimum

Butcher Block \$28

(Choose One)

Roasted Sliced Sirloin, Pork Loin, Ham or Turkey Breast.

Comes with Dinner Rolls & Butter

priced per person. 10 person minimum

Chilled Oyster Display \$48

Seasonal. On the Half Shell

Mignonette, Cocktail Sauce, Lemon Wedges

sold by the dozen

Shrimp Display \$36

(Chilled, Boiled, Peeled with Tail on) Cocktail Sauce, Hot Sauce, Lemon Wedges,

Saltines

sold by the dozen

"KFC" Bowl \$19

Mashed Potato, Fried Chicken, Gravy, Cheddar Cheese

price per person. minimum 10

DIY Taco Party \$22

(Choose Two)

Shredded Chicken, Spicy Chorizo, Skirt Steak, Mahi Mahi, Short Rib or Portobello

Accompanied with Chipotle Aioli, Avocado Aioli, Pickled Cabbage, Spicy Corn Salsa & Cojita

Comes with Chips

priced per person. 10 person minimum

Hawaiian Style \$24

Sweet Soy Poke, Spicy Poke, Wontons, Cucumbers & Avocado Salad, Furikake, Rice s

raw fish

price per person. minimum 10 people



MARYGOLD'S

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Time for Tea

MINIMUM: SOLD BY THE DOZEN

OUR CULINARY TEAM RECOMMENDS AN EQUAL MIX OF
HOT AND COLD SELECTIONS FOR YOUR EVENT RECEPTION.

tea sandwiches

Cucumber & Cream Cheese \$15

Herbed Cream Cheese, Sliced Cucumbers & White Bread

Egg Salad Sandwich \$15

Egg Salad, Dill & White Bread

Pimento Cheese \$17

On White Bread

Chicken Salad Sandwich \$17

On Seeded Whole Grain Bread

Grilled Chicken \$24

Chipotle Aioli, Lettuce Leaves on Mini Buttered Croissant

Croque Monsieur \$18

Ham, Gruyere Cheese, Mornay Sauce on Sourdough

Ham & Mustard \$16

On Rye Bread

Smoked Salmon \$24

With Cream Cheese & Onion, Capers on Marble Rye

Liverwurst & Onion \$17

Whole Grain Mustard on Pumpernickel

sweets

Chef Clark's Scones \$12

Mini Scones

Choice of: Orange Creamsicle, Strawberries & Creme, Lemon Poppy,
Plain or Blueberry Creme Cheese

Creme Puffs \$18

Mini Macaroons \$24

Assorted Flavors

Seasonal Fruits

With Strawberry Cream Cheese Dipping Sauce & and Lemon Curd Dipping Sauce

small: (6-8 people) \$40

large: (12-16 people) \$55

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Salads

OUR CULINARY TEAM RECOMMENDS AN EQUAL MIX OF HOT AND COLD SELECTIONS
FOR YOUR EVENT RECEPTION.

Selection(s) will be priced small (10-15 people) large (20-30 people)

Hawaiian Chopped Salad SMALL \$58 LARGE \$110 WITH AHI \$120
WITH AHI LARGE \$185

Mango, Toasted Macademia Nuts, Sweet Onion, Avocado, Mixed Lettuce, Crispy Rice Balls, Toasted Coconut

Marygold's Casear SMALL \$45 LARGE \$85

Parm Crisps, Croutons, Lettuce

Panzanella Salad SMALL \$52 LARGE \$95

Sourdough Breadcrumbs, Seasonal Tomatoes, Motz, Basil, Peaches, Onions, House Vinaigrette

House Pasta Salad (Cold) SMALL \$45 LARGE \$85

Seasonal Veggies, Penne, Herb & Oil Dressing

Cous Cous Salad SMALL \$45 LARGE \$85

Red Onion, Cucumbers, Feta Cheese & Greek Dressing

Chicken Salad SMALL \$55 LARGE \$105

Traditional Chicken Salad, with Mayo, Onions, Celery and Herbs

Egg Salad SMALL \$42 LARGE \$80

Prepared as Traditional Egg Salad

Crunchy Thai Salad SMALL \$50 LARGE \$92

Cabbage, Red Onion, Carrots, Cilantro, Cucumbers, Crushed Peanuts, Thai Chili Vinaigrette

Add Grilled Chicken +30

Add Grilled Steak +32

Bacon & Broccoli Coleslaw SMALL \$50 LARGE \$92

Shaved Broccoli, Red Onion, Bacon, Fresh Herbs, Coleslaw Dressing

Cobb Salad SMALL \$60 LARGE \$115

Bacon, Chicken, Avocado, Cherry Tomato, Hard Boiled Eggs, Ranch Dressing

Chopped Salad SMALL \$60 LARGE \$115

Red Onion, Tomato, Cucumber, Bell Peppers, Olives, Romaine Lettuce

Avocado Salad SMALL \$60 LARGE \$110

cucumber, avocado, onion, furikake, soy sauce

Greek Salad SMALL \$48 LARGE \$90

Mixed Greens, Feta, Red Onion, Olives, Cherry Tomato, Greek Dressing

Fattoush SMALL \$48 LARGE \$90

Mixed Greens, NAAN Croutons, Feta, Tomato, Red Onion, Sumac Lime Dressing

Buffalo Chicken Salad (Cold) SMALL \$58 LARGE \$110

Crispy Chicken, Chopped Celery, Carrots, Onion, Iceberg Lettuce, Crispy Buffalo Chicken, Ranch Dressing

Cold Corn Salad SMALL \$48 LARGE \$90

Buttered Sweet Corn, Onion, Basil, Tomato & Fresh Mozzarella Balls

House Salad SMALL \$38 LARGE \$80

Mixed Greens, Cucumbers, Onions, Tomatoes, Shredded Carrots & House Vinaigrette



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Sides

OUR CULINARY TEAM RECOMMENDS AN EQUAL MIX OF HOT AND COLD SELECTIONS FOR YOUR EVENT RECEPTION.

Selection(s) will be priced small (10-15 people) large (20-30 people)

Baked Mac & Cheese SMALL \$45 LARGE \$85

3 Cheese Blend

Mashed Potatos SMALL \$35 LARGE \$65

Whipped Mashed Potatoes, Accompanied with Sour Cream, Chives, Bacon & Cheddar Cheese

Roasted Potatos SMALL \$35 LARGE \$65

Seasoned, EVOO, Herbs

Wild Rice SMALL \$35 LARGE \$65

Lightly Tossed in EVOO and Sea Salt

Coleslaw SMALL \$28 LARGE \$50

Classic, Traditional Coleslaw

Add Raisins +\$8

Corn on the Cobb SMALL \$30 LARGE \$55

Cobbs (cut in halves), Grilled

Buttermilk Biscuits SMALL \$35 LARGE \$65

Fluffy, Flaky Biscuits

House Made Focaccia SMALL \$40 LARGE \$75

Served with Vodka & Whipped Ricotta

Cheesy Garlic Bread SMALL \$38 LARGE \$70

Garlic and Cheese Spread

Mushroom Risotto SMALL \$48 LARGE \$90

Creamy Rissotto, Wild Mushrooms, Fresh Herbs

Roasted Seasonal Vegetable Medley SMALL \$40 LARGE \$75

Seasonal Assortment of Roasted Veggies, Tossed in Herbs and EVOO

Glazed Carrots SMALL \$42 LARGE \$78

Whipped Ricotta, Herbs & House Granola Crunch

Grilled Asparagus SMALL \$48 LARGE \$90

Lightly tossed in EVOO & Sea Salt

Crispy Brussels SMALL \$42 LARGE \$78

Tossed in Black Pepper Honey

Cheddar Cornbread SMALL \$35 LARGE \$65

Buttery Cornbread with Smokey Cheddar

Roasted Sweet Potatoes SMALL \$35 LARGE \$65

Lightly Tossed in EVOO

Scalloped Potato SMALL \$42 LARGE \$78

Sliced Potatoes, Layered in Cheeses & Cream

Baked Potatoes SMALL \$40 LARGE \$70

Split Baked Potatoes, Served with Sour Cream & Chives



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Entrees

OUR CULINARY TEAM RECOMMENDS AN EQUAL MIX OF HOT AND COLD SELECTIONS FOR YOUR EVENT RECEPTION.

Selection(s) will be priced small (10-15) large (20-30 people)

Chicken Francese SMALL \$58 LARGE \$106

Traditionally Prepared

Short Rib SMALL \$95 LARGE \$180

Red Wine Braised Short Ribs

Seared Salmon SMALL \$95 LARGE \$180

Choice of:

Lemon Dill Salmon

OR

Miso Ginger Salmon

Marry-Me-Chicken SMALL \$45 LARGE \$80

Creamy Sun Dried Tomato Sauce, Garlic, Fresh Basil

BBQ Pulled Pork SMALL \$75 LARGE \$140

Smoked BBQ, Juicy Pulled Pork

Smoked Chicken WHOLE CHICKEN

Smoked, Stuffed Citrus Whole Chicken
whole chicken option only-feeds 6-8 people

Vodka Rigatoni SMALL \$55 LARGE \$105

Good Old Days Famous Vodka Sauce Tossed in Housemade Rigatoni

Grilled Skirt Steak SMALL \$110 LARGE \$205

Grilled and Sliced

Choice of one Marinade

Thai Cilantro Marinade

OR

Classic Marinade

Chicken Piccata SMALL \$65 LARGE \$120

Lightly Breaded, Capers, Lemon & White Wine Sauce

Crab Cakes SMALL \$55 LARGE \$100

Comes with Dill & House Made Tartare Sauce

Chicken Cutlets SMALL \$60 LARGE \$110

Crispy Cutlets served with Side of Vodka Sauce

Herbed Roasted Chicken SMALL \$80 LARGE \$150

Juicy Grilled Chicken Sliced, Seasonal Herbs

Vegetarian Green Curry SMALL \$55 LARGE \$100

Mixed Vegetables, Coconut, Lime, Lemongrass, Spices, Cilantro. Served with Rice

Butternut Squash Ravioli SMALL \$45 LARGE \$80

Creamy Sauce, Sage



MARYGOLD'S

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Brunch

OUR CULINARY TEAM RECOMMENDS AN EQUAL MIX OF HOT AND COLD SELECTIONS FOR YOUR EVENT RECEPTION.

Selection(s) will be priced small (10-15 people) large (20-30 people)

Farm Fresh Eggs SMALL \$40 LARGE \$75

Scrambled, Cream, Butter

Northcountry Bacon SMALL \$50 LARGE \$95

Thick Cut from North Country Smoke House

Sausage SMALL \$45 LARGE \$85

Links

Brioche French Toast SMALL \$45 LARGE \$85

Fluffy, Savory French Toast Served with Raspberry Jam, White Chocolate.

Carnival French Toast Sticks SMALL \$40 LARGE \$75

Crispy French Toast Sticks Served with Maple & Condensed Milk Syrup

Biscuits & Gravy SMALL \$50 LARGE \$95

Fluffy Biscuits & Sausage Gravy

Mini Pancakes SMALL \$40 LARGE \$75

Comes with Toppings: Chocolate Chips, Fruits, Maple Syrup

Frittata SMALL \$48 LARGE \$90

Seasonal Vegetable Frittata

Breakfast Burritos SMALL \$50 LARGE \$105

Egg, Cheddar, Bacon Burittos Served with Salsa & Sour Cream

Mini Avocado Toasts SMALL \$55 LARGE \$105

Avocado, Radishes EVOO on Mini Baguette Slices

Mary's Sandos SMALL \$55 LARGE \$105

Scrambled Eggs, Cheddar, Maple Bacon, Spicy Jam on Biscuits

Chicken & Waffles SMALL \$60 LARGE \$115

Fried Chicken & Waffles

Comes with Syrup

Cinnamon Buns SMALL \$45 LARGE \$85

House Made, Glazed Cinnamon Buns

Quiches 2 QUICHES \$50 4 QUICHES \$95

Choice of:

cheddar broccoli

or

bacon gruyere

Personal Hash Browns SMALL \$35 LARGE \$65

Breakfast Toast SMALL \$42 LARGE \$80

Whipped Sweet Cream, Fruits, Lime Zest on Sweet Toast

Short Rib Hash SMALL \$65 LARGE \$125

Home Fries SMALL \$30 LARGE \$55

Seasoned Potatoes, Onions



MARYGOLDSON

ON MAIN

LUNCH

Selection(s) will be priced by:

small platters (8-10 people) \$130

large (15-20 people) \$240

CLASSICS PLATTER

(CHOOSE 3)

- GRILLED CHICKEN: LETTUCE, TOMATO, HERB MAYO
- SMOKED TURKEY: GREENS, TOMATO, MUSTARD AIOLI
- CHOPPED CAESAR WRAP: ROMAINE, PARM, CROUTONS
- CHICKEN SALAD SANDWICH (LETTUCE, TOMATO, ONION)
- TUNA SALAD SANDWICH (LETTUCE, TOMATO, ONION)
- CHICKPEA SALAD (VEGAN)
- GRILLED VEGGIES & HUMMUS

SIGNATURE SELECTIONS

- BUFFALO CHICKEN WRAP WITH BLUE CHEESE
- CHICKEN CURRY SALAD
- FALAFEL

-HAM & BRIE, LETTUCE MUSTARD

SMALL +(\$15) LARGE +(\$25)

PREMIUM SELECTIONS

- FOCCACIA SANDWICH: BURRATA, PESTO, PROSCIUTTO, ARUGULA
- SKIRT STEAK, LETTUCE, TOMATO, ONION, GARLIC AIOLI
- TURKEY & PROSCIUTTO, AIOLI, GREENS

SMALL +(\$25) LARGE +(\$40)

CHOOSE YOUR BREAD:

COUNTRY WHITE, SEEDLESS WHOLE GRAIN, MARBLE RYE, WHEAT WRAP, SPINACH WRAP,
FLOUR WRAP, GLUTEN FREE WRAP

GF WRAP +(\$2)

HOUSE MADE PICKLES

SMALL \$15 LARGE \$25

HOUSE MADE CHIPS

SMALL \$15 LARGE \$20

HOUSE COOKIES

SMALL \$18 LARGE \$30

SEASONAL FRUIT CUPS

SMALL \$45 LARGE \$85

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MARYGOLD'S

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Catering for Kids!

OUR CULINARY TEAM RECOMMENDS AN EQUAL MIX OF HOT AND COLD SELECTIONS
FOR YOUR EVENT RECEPTION.

Selection(s) will be priced small (10-15 kids) large (20-30 kids)

Savory Sandwich Platters SMALL \$40 LARGE \$75

Choice of Three:
Ham & Cheese
Turkey & Cheese
Cucumber & Pickles
Cheese

Sweet Sandwich Platters SMALL \$35 LARGE \$65

Choice of Three:
Nutella & Peanut Butter
Peanut Butter & Jelly
Fluff & Peanut Butter
Fluff & Jelly
Mango Jam & Peanut Butter

Kid's Charcuterie Spread (10-15) \$75

Cheese, Crackers, Pretzels, Meats, Goldfish, Pickles, Fruity Snacks, Animal Crackers & Gummy Worms

GRILLED CHEESE BITES SMALL \$30 LARGE \$55

Triangle Grilled Cheese Bites on Buttered Sourdough Bread

Fruit Skewers SMALL \$30 LARGE \$55

Assorted Seasonal Fruits on Skewers

Quesadilla Bites SMALL \$30 LARGE \$55

Cheese, Veggie OR Shredded Chicken
Comes with Cheesy Sauce & Salsa

Pizza Bagel Bites SMALL \$40 LARGE \$75

Good Old Days Pizza Bagel Bites. Choice of 2:
Cheese
Pepperoni
Sausage
Veggie

Chicken Tenders SMALL \$45 LARGE \$80

Organig Bell & Evans Chicken Tenders
Honey Mustard & Ketchup

Veggie Sticks SMALL \$30 LARGE \$55

Veggie Sticks with Ranch Dip

Punch ONE SIZE \$30

Kids Punch Drinks. No artificial dyes used. Sold by the Quart
Flavors:

Hawaiian Punch
Blueberry & Lemon
Minty Lemonade