FALL | WINTER
Order online at hannaford.com/party.
You're celebrating and we can help. Your best deserves our best. Let us help you plan your next big event.

3 ways to order:
Call your neighborhood Hannaford ahead of time, order online at hannaford.com/party, or use the order form in the back of this book to order in-store.

WINE
The perfect pairing for any event.

BEER
A wide selection of domestic, imported and craft brews.

DRINKS & MIXERS
Craft sodas, Italian sodas, seltzers, coffees and more.

To you and yours.
Toast the season with our fantastic selection of wines, beers and beverages.
Quality foods made from only the best ingredients. Add a little inspiration to your holidays with our brands.
Allow 4 oz. of cheese per adult. Let cheeses stand at room temperature for 45 minutes to an hour before serving to release their full aroma and flavor. Choose cheeses, accompaniments and beverages from the same region. Because they share the same terroir, or “taste of place,” they make natural pairings.

Taste of Inspirations Monterey Jack
Enjoy with spicy cured meats.
Pair it with Stein Keller Riesling

Taste of Inspirations Goat Log
Top with fresh, in-season berries.
Pair it with Clearwater Cove Sauvignon Blanc

Taste of Inspirations English Cheddar
Serve with sliced Cortland apples.
Pair it with Indomita Cabernet Sauvignon

Taste of Inspirations Parmesan Wedge
Drizzle with Taste of Inspirations Balsamic Glaze.
Pair it with Monte Guelfo Chianti Classico

Taste of Inspirations Triple Crème Brie Round
Top with Taste of Inspirations Hot Pepper Jelly Spread.
Pair it with Inycon Pinot Grigio

Taste of Inspirations Smoked Gouda
Perfect with sliced Anjou pears.
Pair it with Raia Pinot Noir

Not sure how to pair your perfect cheese? Allow us to suggest a few of our favorites.

PLANNING A CHEESE BOARD
Allow 4 oz. of cheese per adult.

Let cheeses stand at room temperature for 45 minutes to an hour before serving to release their full aroma and flavor.

Choose cheeses, accompaniments and beverages from the same region. Because they share the same terroir, or “taste of place,” they make natural pairings.

DEB WEBSTER
Hannaford’s Certified Cheese Professional, accredited by the American Cheese Society.

HANNAFORD SELECTS
Introducing exceptional wines from the absolute best wine regions around the world. Hand-selected and highly recommended by our wine experts.

HOW DO WE DECIDE WHICH WINES TO CARRY IN OUR STORES?
Our wine buyers are out in vineyards every day – visiting wineries, tasting and testing what they want to buy. We take a number of things into consideration: Where is it from? Where are the vines grown? Are they grown in a sustainable environment? At the same time, we want to find the best value for the quality.

JONAS DE MAERE
Hannaford’s Wine Sourcing Manager.
**APPETIZERS**

Cheese & Crackers

Muenster, Sharp Cheddar, pepper jack, Swiss, and creamy Boursin with our collection of fine crackers.

SERVES 20                  $35.99

Cheese & Fruit

Imported Gouda, imported Swiss, sharp Cheddar, and Havarti with red & green grapes.

SERVES 12                   $33.99

Brie, Gruyère, imported Gouda, and imported Swiss.

SERVES 15                   $37.99

Our very best selection from around the world with artichoke hearts, roasted red peppers, and tender prosciutto panino.

SERVES 25                  $45.99

Fine Cheeses

Our very best selection from around the world with artichoke hearts, roasted red peppers, and tend prosciutto panino. An excellent introduction.

SERVES 15                  $37.99

Snack Pleaser

Bite-sized Swiss, Muenster, sharp Cheddar, pepper jack, Gouda, Swiss and red & green grapes.

SERVES 20                 $35.99

Antipasto Platter

Rich antipasto, marinated peppers, pitted Mediterranean olives, marinated mozzarella, roasted bell peppers, and tender prosciutto panino.

SERVES 12                 $35.99

Fine Cheese Board

Our cheese boards are carefully curated by our expertly trained and certified Cheese Professional to delight and impress your guests for any occasion.

SERVES 12                  $29.99

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**MEAT & CHEESE PLATTERS**

Caprese Salad Platter

Classic: Red ripe tomatoes, creamy mozzarella and fresh basil, plus our Taste of Inspirations Balsamic Glaze for dipping

SERVES 12                  $19.99

10 Calories Per Spoon

Deviled Egg Tray

A party favorite, smooth and creamy with a dash of paprika in a classic burn.

SERVES 12                  $12.99

10 Calories Per Spoon

Italian Meat & Cheese Platter

Authentic old world meats & cheeses, including Genoa salami, pepperoni, hot capicola, prosciutto, mozzarella and provolone.

SERVES 10                   $19.99

Taste of Inspirations Platter

Our very best selection of meats and cheeses, including honey turkey, baked ham, roast beef, houbunsdouble Cheddar and Swiss, plus gourmet olives.

MEDIUM SERVES 20                  $44.99

LARGE SERVES 40               $69.99

The Classic

The essence of any good party, all on one platter. Roast beef, cooked ham, turkey and smoked with key with America’s Swiss cheese.

SMALL SERVES 10               $19.99

MEDIUM SERVES 20               $39.99

LARGE SERVES 40               $59.99

---

**Garden Appetizer**

Bruschetta, cold cuts, baby carrots, celery sticks, red and green peppers, and cucumbers

SERVES 20                  $45.99

200 Calories Per Platter

FRESH FRUIT PLATTER

Fresh cut pineapple, cantaloupe, strawberries, seedless watermelon, honey dew melon & red & green grapes with cream cheese dip.

SERVES 20                  $45.99

100 Calories Per Platter

---

**FRESH FRUIT PLATTER**

Fresh cut pineapple, cantaloupe, strawberries, seedless watermelon, honey dew melon & red & green grapes with cream cheese dip.

SERVES 20                  $45.99

100 Calories Per Platter
Mini Croissant Sandwiches
Our flaky, all-butter croissants filled with all-white-meat chicken, tuna, egg, ham and seafood salads.

- LARGE SERVES 36 $49.99
- MEDIUM SERVES 24 $37.99

Signature Sandwich Platter
Fantastic variety of fresh sandwiches, featuring our very best premium deli meats and cheeses on dense, chewy ciabatta rolls.

- MEDIUM SERVES 24 $35.99
- SMALL SERVES 12 $19.99
- LARGE SERVES 36 $45.99

Finger Roll Platter
Fresh baked finger rolls stuffed with all-white-meat chicken, tuna, egg, ham and seafood salads.

- SMALL SERVES 8 $35.99
- MEDIUM SERVES 24 $35.99
- LARGE SERVES 36 $45.99

Asorted Wrap Platter
Wraps full of flavor on every bite. Buffalo Chicken, Roast Beef, Turkey, Ham and, for the veggie lover, Caprese

- SMALL PLATTER $16.99
- MEDIUM PLATTER $25.99
- LARGE PLATTER $39.99

Entrees & Extras

Sushi Platters
Fresh sushi, made on the spot by our knowledgeable sushi chefs. Not available at all locations. Please see your store for details.

- INDIVIDUALLY PRICED

Party Wings
The stuff of party legend - big, meaty, and dripping with your choice of sauce

- 10-12 pound
- INDIVIDUALLY PRICED

Boneless Chicken Tenders
No bones, no mess, no fuss - Tender strips of white-meat chicken in a variety of fantastic flavors

- 6-8 pound
- INDIVIDUALLY PRICED

Fried Chicken
Our golden fried chicken is delicious, moist, big, meaty, and dripping with: your choice of sauce

- 7-8 per pound

Pepperoni or Bacon Party Bread
The ultimate party animal! A big,phony-of-lamb, broiled into bite-sized chunks and tossed with our taste-of-Italy: pepperoni, bread, and garlic

- 10 Servings

Premium Salad Sampler
The special deal offers our fresh pasta salad, crisp summer slaw, and creamy potato salad

- 8 PER

Premium Boxed Lunch
Upgrade your lunch plan with taste of inspirations, deli-meat on a fresh ciabatta roll includes chips, apple and one of our gourmet cookies

- 1 PER

Served cold.

1.5 lbs. of wings and 1.5 lbs. of tenders. Served cold.

240 Calories Per Wing

INDIVIDUALLY PRICED

155 Cal./5 Oz.

990 Cal./Box

1110 Cal./Box

240 Cal./Pc.

270 Cal./Pc.

15 Oz.

16 Oz.

10 Servings

240 Calories Per Tender

INDIVIDUALLY PRICED

Served cold.

10 Oz.

16 Oz.

10 Pgs.
the main event

king’s cut crown roast

Choose our traditional pork crown roast for larger get-togethers (10 or more guests) or our king’s cut for smaller gatherings.

INDIVIDUALLY PRICED

spiral cut glazed ham

Our best honey-cured ham, brushed with a delicate brown sugar glaze and slow smoked. Sliced thick in a continuous spiral for easy serving.

INDIVIDUALLY PRICED

entrees & more

Tenderloin Roast
Grain-fed, all-natural Taste of Inspirations Angus Beef tenderloin is known for its tenderness and exceptional flavor. A special occasion all by itself.

INDIVIDUALLY PRICED

Leg of Lamb Roast
Traditional and exceptional, a fresh leg roast makes a spectacular centerpiece for any table. Don’t forget the mint jelly.

INDIVIDUALLY PRICED

rack of lamb Roast
Our classic, all natural 7-bone rack of lamb, 1.5-2.5 lb. average, 1 serving per cooked lb.

INDIVIDUALLY PRICED

Local Gulf of Maine Salmon Fillet
Featuring a variety of fantastic, fresh salmon steaks and fillets - including our all-natural Maine salmon.

INDIVIDUALLY PRICED

Shrimp Rings
Mini: 42 71/90 ct. shrimp with 2 oz. cocktail sauce.

SERVES 4-6

INDIVIDUALLY PRICED

Cal.

140 Cal./Serving

2 Servings

Medium: 42 51/60 ct. shrimp with 2 oz. cocktail sauce.

SERVES 6-8

INDIVIDUALLY PRICED

Cal.

130 Cal./Serving

3 Servings

general roasting tips

preparation
Preheat oven to 325°F (350°F for beef rib roasts). If desired, season the roast before cooking with an herb rub applied to the surface. Place roast, fat side up, on a rack in a shallow open roasting pan. Insert an ovenproof meat thermometer into the thickest part of the roast, not resting in fat or touching bone.

cooking time
Cook roast 25-30 minutes per pound, using a meat thermometer to test for doneness: 135°F indicates medium rare, 150°F indicates medium. Let stand 15-20 minutes in a warm place to let the meat juices firm up. The internal temperature of the roast will rise 5-10°F during this time.
Taste of Inspirations

ANGUS BEEF RIB ROAST

USDA Choice Beef also available. Make an impression with the gold standard for roasts. An exquisite centerpiece and an event all by itself.

INDIVIDUALLY PRICED

time to cook

Heat oven to 350°F. Place roast in shallow pan, fat side up. Insert ovenproof meat thermometer in roast. Do not add water or cover.

approximate roasting times

To check for doneness, place thermometer in the center of the roast, taking care to avoid any fat and bone.

weight | total cooking time
--- | ---
4-6 lbs. | medium rare: 1-2 hrs. medium: 2-2.5 hrs.
6-8 lbs. | medium rare: 2-2.5 hrs. medium: 2.5-3 hrs.
8-10 lbs. | medium rare: 2-3 hrs. medium: 3-3.5 hrs.
135°F internal temperature for medium rare
150°F internal temperature for medium

Let roast stand 15 minutes. Temperature will continue to rise 5-10°F to reach desired doneness.

approximately roasting times

USDA approximate roasting times in a 325°F oven:

<table>
<thead>
<tr>
<th>weight</th>
<th>stuffed</th>
<th>unstuffed</th>
</tr>
</thead>
<tbody>
<tr>
<td>8-12 lbs.</td>
<td>3-3.5 hrs.</td>
<td>2-2.5 hrs.</td>
</tr>
<tr>
<td>12-14 lbs.</td>
<td>3.5-4 hrs.</td>
<td>3-3.5 hrs.</td>
</tr>
<tr>
<td>14-18 lbs.</td>
<td>4-4.5 hrs.</td>
<td>3.75-4 hrs.</td>
</tr>
<tr>
<td>18-20 lbs.</td>
<td>4.5-5 hrs.</td>
<td>4-4.5 hrs.</td>
</tr>
<tr>
<td>20-24 lbs.</td>
<td>4.5-5.5 hrs.</td>
<td>4.5-5 hrs.</td>
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</table>

FRESH TURKEY

Our all-natural Grade A turkeys are always fresh and tender - perfect for your buffet or Sunday dinner. Planning ahead? Ask us about our premium frozen turkeys.

INDIVIDUALLY PRICED

time to cook

In a 325°F oven, place turkey breast side up on a flat rack in a 2-inch deep pan. When about two-thirds done, cover breast with foil to prevent overcooking.

approximate roasting times

USDA approximate roasting times in a 325°F oven:

<table>
<thead>
<tr>
<th>weight</th>
<th>servings per bird</th>
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<tr>
<td>10-16 lbs.</td>
<td>6-10 servings</td>
</tr>
<tr>
<td>18-22 lbs.</td>
<td>12-14 servings</td>
</tr>
<tr>
<td>22-24 lbs.</td>
<td>14-16 servings</td>
</tr>
<tr>
<td>24-30 lbs.</td>
<td>16-20 servings</td>
</tr>
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</table>

serving suggestions

whole turkey: 1 lb. per person
breast of turkey: 3/4 lb. per person
boneless turkey: 1/2 lb. per person

Taste of Inspirations

Angus beef rib roast

USDA Choice Beef also available. Make an impression with the gold standard for roasts. An exquisite centerpiece and an event all by itself.

INDIVIDUALLY PRICED

time to cook

Heat oven to 350°F. Place roast in shallow pan, fat side up. Insert ovenproof meat thermometer in roast. Do not add water or cover.

approximate roasting times

To check for doneness, place thermometer in the center of the roast, taking care to avoid any fat and bone.

weight | total cooking time
--- | ---
4-6 lbs. | medium rare: 1-2 hrs. medium: 2-2.5 hrs.
6-8 lbs. | medium rare: 2-2.5 hrs. medium: 2.5-3 hrs.
8-10 lbs. | medium rare: 2-3 hrs. medium: 3-3.5 hrs.
135°F internal temperature for medium rare
150°F internal temperature for medium

Let roast stand 15 minutes. Temperature will continue to rise 5-10°F to reach desired doneness.

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FRESH TURKEY

Our all-natural Grade A turkeys are always fresh and tender - perfect for your buffet or Sunday dinner. Planning ahead? Ask us about our premium frozen turkeys.

INDIVIDUALLY PRICED

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In a 325°F oven, place turkey breast side up on a flat rack in a 2-inch deep pan. When about two-thirds done, cover breast with foil to prevent overcooking.

approximate roasting times

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<td>14-16 servings</td>
</tr>
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<td>16-20 servings</td>
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whole turkey: 1 lb. per person
breast of turkey: 3/4 lb. per person
boneless turkey: 1/2 lb. per person
**Welcome to your neighborhood**

**BAKE SHOP**

“A party without cake is just a meeting.”

---

**DECADENT DESSERTS**

<table>
<thead>
<tr>
<th>Platter Description</th>
<th>Item</th>
<th>Calories</th>
<th>Per Platter</th>
<th>Calories/Piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pastry Platter: Bite-sized and oh-so-good Eclairs, ladyfingers and cream horns.</td>
<td>Eclairs</td>
<td>75 Cal/Pl.</td>
<td>15 Pcs.</td>
<td>5 Cal/Piece</td>
</tr>
<tr>
<td></td>
<td>Ladyfingers</td>
<td>60 Cal/Pl.</td>
<td>12 Pcs.</td>
<td>5 Cal/Piece</td>
</tr>
<tr>
<td></td>
<td>Cream Horn</td>
<td>18 Cal/Pl.</td>
<td>3 Pcs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>SERVES 14-16</strong></td>
<td><strong>$12.99</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brownie Bonbon Platter: Bite-sized bonbons, topped with maraschino cherries and chocolate fudge or cream cheese frosting.</td>
<td>Chocolate Fudge</td>
<td>180 Cal/Pl.</td>
<td>24 Pcs.</td>
<td>7 Cal/Piece</td>
</tr>
<tr>
<td></td>
<td>Brownie</td>
<td>180 Cal/Pl.</td>
<td>24 Pcs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>SERVES 24</strong></td>
<td><strong>$22.99</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cannoli Platter: Traditional and chocolate-dipped carrot shells filled with a blend of sweet ricotta and milk chocolate chips, plus a full pound of fresh strawberries, both plain and chocolate-dipped.</td>
<td>Traditional</td>
<td>100 Cal/Pl.</td>
<td>8 Pcs.</td>
<td>12 Cal/Piece</td>
</tr>
<tr>
<td></td>
<td>Chocolate-dipped</td>
<td>140 Cal/Pl.</td>
<td>8 Pcs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Strawberries</td>
<td>25 Cal/Pl.</td>
<td>8 Pcs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Dipped Strawberries</td>
<td>40 Cal/Pl.</td>
<td>8 Pcs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>SERVES 16-18</strong></td>
<td><strong>$24.99</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mini Eclair Platter: Tender pastry with a creamy custard filling and a thick chocolate fudge glaze.</td>
<td>Mini-Eclairs</td>
<td>150 Cal/Pl.</td>
<td>20 Pcs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>SERVES 8-10</strong></td>
<td><strong>$19.99</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>SERVES 16-20</strong></td>
<td><strong>$39.99</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Brownies</td>
<td>180 Cal/Pl.</td>
<td>24 Pcs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Mississippi Mud Squares</td>
<td>300 Cal/Pl.</td>
<td>6 Pcs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cheesecake Drops</td>
<td>100 Cal/Pl.</td>
<td>6 Pcs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Decadent Squares</td>
<td>170 Cal/Pl.</td>
<td>12 Pcs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>SERVES 14-16</strong></td>
<td><strong>$19.99</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decadent Squares Platter: Featuring our favorite decadent dessert squares in three exotic flavors and cut to put the perfect size for snacking.</td>
<td>Decadent Squares</td>
<td>125-270 Cal/Pl.</td>
<td>12 Pcs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>SERVES 12</strong></td>
<td><strong>$14.99</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**Pastry Platter**  
Bite-sized and oh-so-good Eclairs, ladyfingers and cream horns.  
SERVES 14-16  
$12.99

**Brownie Bonbon Platter**  
Bite-sized bonbons, topped with maraschino cherries and chocolate fudge or cream cheese frosting.  
SERVES 24  
$22.99

**Cannoli Platter**  
Traditional and chocolate-dipped carrot shells filled with a blend of sweet ricotta and milk chocolate chips, plus a full pound of fresh strawberries, both plain and chocolate-dipped.  
SERVES 16-18  
$24.99

**Mini Eclair Platter**  
Tender pastry with a creamy custard filling and a thick chocolate fudge glaze.  
SERVES 8-10  
$19.99

**Gourmet Cookie Platter**  
A big platter featuring three delicious varieties of our classic oversized gourmet cookies.  
SERVES 16-20  
$39.99

**Chocolate Lovers**  
Rich fudge brownies, chocolate eclairs, Mississippi mud squares, and chocolate cheesecake drops.  
SERVES 14-16  
$19.99

**Decadent Squares Platter**  
Featuring our favorite decadent dessert squares in three exotic flavors and cut to put the perfect size for snacking.  
SERVES 12  
$14.99
CAKE FLAVORS
Gold
Marble
Chocolate
1/2 Sheet – Serves 30-40
1/4 Sheet – Serves 15-20
1/8 Sheet – Serves 8-10

Ganache Cake
Our cakes are handcrafted by our expert
decorators and are made with
espresso chocolate ganache. indulge yourself - available in
Bavarian cream or raspberry filling.

Carrot Cake
Baked with fresh shredded carrots, juicy
raisins, nuts, spices and real cream cheese.

Pull-Apart Cupcakes
May be fun for the kids, but adults love the cupcakes.
With your choice of traditional buttercream frosting or our
delicious homemade pie: the freshest premium fruit.

Cup 'n Cookie Platter
Serve up your next event with 32 delicious cupcakes and an even dozen of our gourmet chocolate chunk cookies.

Nature's Promise Rustic Tart
Beautiful and delicious. Authentic, pulled
pastry topped with a rich fruit compote. Available in strawberry, rhubarb and blueberry, or ask about our seasonal flavor.

Round Decorated Cake
Have it your way - chocolate, gold, or marble, your choice of icing, decorated and personalized just for you. Available in 5- or 8-inch sizes.

Gourmet Flavored Tarts
Our small, gourmet flavored tarts feature layer upon layer of cake, filled with a delicious fruit filling.

8-inch Assorted Variety
Dessert Cake
Indulge? Get four times the fun with our
Indecisive? Get four times the fun with our
Carrot Cake
Our cakes are handcrafted by our expert
decorators and are made with
espresso chocolate ganache. indulge yourself - available in
Bavarian cream or raspberry filling.

Individually Priced
Our 9-inch gourmet flavored tarts feature layer upon layer of cake, filled with a delicious fruit filling.

Custom Sheet Cake
Please your crowd. Welcome chocolate, gold, or marble, your choice of icing, decorated and personalized just for you. Available in a variety of sizes.

Cupcake Bouquet
Customize colors, flowers and flavors for a
delicious treat. Our bouquet is a lovely alternative to giving flowers – a great centerpiece that doubles as a party favor.

Photo Cake
Get your own favorite photo on one of
delicious cakes. Add a personal touch to a special birthday, anniversary, graduation or retirement party.

Deco Pac® Cake
Featuring their favorite theme, cartoons, or more charset complete with toys.

NUTRITIONAL CONTENT PER SERVING*

Gluten-Free Bar Cake
With layered cocoa filling and slabs of rich cake, you might have a little trouble convincing your guests that it’s gluten free.

Cup ‘n Cookie Platter
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pastry topped with a rich fruit compote. Available in strawberry, rhubarb and blueberry, or ask about our seasonal flavor.

Round Decorated Cake
Have it your way - chocolate, gold, or marble, your choice of icing, decorated and personalized just for you. Available in 5- or 8-inch sizes.

Gourmet Flavored Tarts
Our small, gourmet flavored tarts feature layer upon layer of cake, filled with a delicious fruit filling.

8-inch Assorted Variety
Dessert Cake
Indulge? Get four times the fun with our
Indecisive? Get four times the fun with our
Carrot Cake
Our cakes are handcrafted by our expert
decorators and are made with
espresso chocolate ganache. indulge yourself - available in
Bavarian cream or raspberry filling.

Individually Priced
Our 9-inch gourmet flavored tarts feature layer upon layer of cake, filled with a delicious fruit filling.

Custom Sheet Cake
Please your crowd. Welcome chocolate, gold, or marble, your choice of icing, decorated and personalized just for you. Available in a variety of sizes.

Cupcake Bouquet
Customize colors, flowers and flavors for a
delicious treat. Our bouquet is a lovely alternative to giving flowers – a great centerpiece that doubles as a party favor.

Photo Cake
Get your own favorite photo on one of
delicious cakes. Add a personal touch to a special birthday, anniversary, graduation or retirement party.

Deco Pac® Cake
Featuring their favorite theme, cartoons, or more charset complete with toys.

NUTRITIONAL CONTENT PER SERVING*
Nature’s Promise
Assorted Bagel Platter
Great for barreling for the whole gang with a fully loaded platter featuring our cream cheese and artisan bagels.

SERVES 16-20 $17.99
Item Cal. Per Platter Bagels 800-900 Cal/Ea. 32 Servings Cream Cheese 90 Cal. 12 Servings
Donut Platter
Old-fashioned, glazed, filled... perfect for home or office, our fresh-baked donut platter has a little something for everyone.

SERVES 16-20 $16.99
Cinnamon Roll & Danish
Start the meeting in style with a platter of our all-butter croissants, cinnamon rolls and Danish pastries.

SERVES 12-16 $16.99
Item Cal. Per Platter Mini Croissants 90 Cal/Ea. 24 Servings Fruit Spread 35 Cal/1 Tbsp. 18 Servings
Breakfast Platter
Including an assortment of plain mini bagels, banana bread, pound cake, muffins and cream cheese, crumbled atop bunches of crunchy red and green grapes.

SERVES 20-30 $34.99
Mini Muffin & Strudel Bite Platter
Just one more... featuring a variety of bite-sized mini muffins and blueberry, apple & raspberry strudel bites.

SERVES 10-12 $15.99
Assorted Muffin Platter
Start your day off right with our very best, award-winning muffins, baked fresh every day.

SERVES 16-19 $17.99
Item Cal. Per Platter Muffins 410-460 Cal/Ea. 10 Pcs.
Croissant Platter
Add that favorite spread, or enjoy ours. Includes a jar of our Taste of Inspirations Bumbleberry Fruit Spread, nestled in a generous pile of tasty, delicate mini croissants.

SERVES 10-12 $19.99
Item Cal. Per Platter Mini Croissants 90 Cal/Ea. 24 Servings Fruit Spread 35 Cal/1 Tbsp. 18 Servings
Naan Platter
Featuring two flavors of naan flatbreads: pull-apart wedges and sticks around your choice of labneh or hummus.

SERVES 10-12 $19.99
Sandwich Roll Platter
Building a better sandwich? Start with the roll. Includes our Nature’s Promise naan rolls, our amazing Miami cron rolls and our all-butter croissants.

SERVES 16 $19.99
### BUTCHER SHOP & SEAFOOD
Seasonal availability. Please contact your meat department for ordering details.

<table>
<thead>
<tr>
<th>Custom Cuts</th>
<th>Price</th>
<th>Qty.</th>
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<tbody>
<tr>
<td>Fresh turkey</td>
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</tr>
<tr>
<td>Spiral cut glazed ham</td>
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<td>16-19</td>
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<tr>
<td>Taste of Inspirations Angus Beef Rib roast</td>
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<td>12-16</td>
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<tr>
<td>King’s cut pork crown roast</td>
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</tr>
<tr>
<td>Leg of lamb roast</td>
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<td>16-20</td>
</tr>
<tr>
<td>Tenderloin steaks</td>
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<tr>
<td>Boneless ribeye steaks</td>
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<td>10-12</td>
</tr>
<tr>
<td>Marinated beef tips</td>
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<td>10-12</td>
</tr>
<tr>
<td>Marinated chicken breasts</td>
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<tr>
<td>Taste of Inspirations Tenderloin roast</td>
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<tr>
<td>Handcrafted beef kabobs</td>
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<tr>
<td>Handcrafted chicken kabobs</td>
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<td>Handcrafted burgers</td>
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<td>Split fryer chicken</td>
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<td>Medium shrimp ring</td>
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<tr>
<td>Whole lobster</td>
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<td>Lobster tails</td>
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<tr>
<td>Locally packed bulk lobster meat</td>
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<tr>
<td>Local Gulf of Maine Salmon Filets</td>
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<tr>
<td>Extra Large Raw Shrimp</td>
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<td>Sea Scallops</td>
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### BAKE SHOP

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<td>Breakfast platter</td>
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<tr>
<td>Mini Muffin &amp; Strudel Brie Platter</td>
<td>10-12</td>
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<tr>
<td>Assorted Muffin Platter</td>
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<tr>
<td>Cinnamon Roll &amp; Danish Platter</td>
<td>12-16</td>
<td>16.99</td>
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<tr>
<td>Donut Platter</td>
<td>16-20</td>
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<tr>
<td>Nature’s Promise Assorted Bagel Platter</td>
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<td>Buttie Roll Platter</td>
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<tr>
<td>Croissant Platter</td>
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<tr>
<td>Naan &amp; Taboule Platter</td>
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<tr>
<td>Naan &amp; Hummus Platter</td>
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<td>Sandwich Roll Platter</td>
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<table>
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<tr>
<th>Decadent Desserts</th>
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<tr>
<td>Mini Eclair Platter</td>
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<td>Brownie Bonbon Platter</td>
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<td>Chocolate Lovers Platter</td>
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<td>Pastry Platter</td>
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<td>Cannoli Platter</td>
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<td>Gourmet Cookie Platter</td>
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<thead>
<tr>
<th>Dessert Cakes &amp; Pies</th>
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<tr>
<td>Taste of Inspirations Gourmet Pie</td>
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<tr>
<td>Gluten-Free Bar Cake</td>
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<tr>
<td>Nature’s Promise Rustic Tart</td>
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<tr>
<td>Carrot Cake</td>
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<tr>
<td>Triple Layer Chocolate Truffle Cake</td>
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<tr>
<td>Ganache Cake</td>
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<tr>
<td>9 Inch Heavenly Chocolate Cheesecake</td>
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<tr>
<td>8 Inch Assorted Variety Dessert Cake</td>
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<table>
<thead>
<tr>
<th>Party Cakes for Every Occasion</th>
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<tbody>
<tr>
<td>Custom Cake</td>
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<td>Photo Cake</td>
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<tr>
<td>Deco Pastry Cake</td>
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<td>Edible Image Cake</td>
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<tr>
<td>Cup ‘N Cake Platter</td>
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<tr>
<td>Cup ‘N Cookie Platter</td>
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</tr>
<tr>
<td>Pull Apart Cupcakes</td>
<td>Individually priced</td>
<td>16-18</td>
</tr>
</tbody>
</table>

### Artisan Breads
Dense, chewy crust. Thick, crispy crust. All natural ingredients. Our Nature’s Promise Artisan Breads have genuine, good stuff in ’em.

Individually priced.
MISO MAPLE GLAZED SALMON

Ingredients
- 4 True North Gulf of Maine Atlantic salmon fillets about 5 ounces each
- 2 tablespoons miso paste
- 2 tablespoons maple syrup
- 2 teaspoons rice vinegar
- 1 teaspoon low-sodium soy sauce
- ½ teaspoon sesame oil

Directions
1. Turn the broiler on.
2. Mix the miso paste, maple syrup, vinegar, and soy sauce together in a bowl until smooth. If needed, add a small amount of water.
3. Place the salmon fillets in a lined baking sheet and brush the glaze on top. Place under the broiler about 6 inches under the heating element. Cook 6-8 minutes until salmon is just cooked through.
4. Serve on a bed of stir-fried vegetables or a cold soba noodle salad.