

Every dish in our deli case is available for catering, including seasonal recipes. Below is a list of our most popular options (*prices below do not include NH Hospitality Tax*).

CO-OP DELI FAVORITES

AVAILABLE PER PIECE

Caprese Frittata (GF) – \$7.99/ea
Mediterranean Frittata (GF, V) – \$7.99/ea
BBQ Pork Quesadilla – \$7.99/ea
Chicken Quesadilla – \$7.99/ea
Sweet Potato Quesadilla (V) – \$7.99/ea
Quiche Lorraine 6" – \$9.99/ea
Quiche Broccoli Mushroom 6" (V) – \$8.99/ea
Quiche Spinach Feta 6" (V) – \$8.99/ea
Honey Balsamic Salmon Fillet (GF) – \$12.99/ea
Spanakopita (V) – \$8.99/ea

AVAILABLE PER POUND

Pasta Michelle w/Bacon – \$12.99/lb

GLUTEN-FREE

Almond Chicken Salad (GF) – \$19.99/lb
Buffalo Chicken Meatballs (GF) – \$14.99/lb
Cranberry Walnut Chicken Salad (GF) – \$18.99/lb
Grilled Caesar Chicken Breast (GF) – \$18.99/lb
Grilled Pesto Chicken Breast (GF) – \$18.99/lb
Italian Meatballs w/Marinara (GF) – \$15.99/lb
Lil' Cheddar Meatloaf (GF) – \$12.99/lb
Mango Curry Chicken Salad (GF) – \$19.99/lb
Spring Chicken Salad (GF) – \$18.99/lb

VEGAN

Apple Mint Beets (GF, Vg) – \$12.99/lb
Broccoli Cashew Salad (GF, Vg) – \$12.99/lb
Creole Roasted Yams (GF, Vg) – \$11.99/lb
Emerald Sesame Kale (GF, Vg) – \$18.99/lb
Garlic Hummus (GF, Vg) – \$12.99/lb
Kale Waldorf Salad (GF, Vg) – \$13.99/lb
Mango Curry Tofu Salad (GF, Vg) – \$12.99/lb

Monadnock Power Slaw (GF, Vg) – \$15.99/lb
Roasted Brussels Sprouts & Carrots (GF, Vg) – \$13.99/lb
Roasted Butternut Squash w/Pumpkin Seed Pesto (GF, Vg) – \$15.99/lb
Sesame Peanut Noodles (GF, Vg) – \$17.99/lb
Sumi Salad (GF, Vg) – \$12.99/lb
Sweet & Spicy Tofu (GF, Vg) – \$12.99/lb
Thai Peanut Quinoa Salad (GF, Vg) – \$12.99/lb
Wild & Craisy Rice (GF, Vg) – \$7.99/lb

VEGETARIAN

Buttermilk Cole Slaw (GF, V) – \$7.99/lb
Caprese Salad (GF, V) – \$15.99/lb
Cranberry Apple Pecan Slaw (GF, V) – \$12.99/lb
Co-op Mac & Cheese (V) – \$9.99/lb
Co-op Potato Salad (GF, V) – \$8.99/lb
Garlic Lover's Pasta (V) – \$9.99/lb
Parmesan Fingerling Potatoes (GF, V) – \$14.99/lb
Pesto Tortellini w/Sundried Tomatoes (V) – \$12.99/lb
Roasted Butternut Squash Tortellini (V) – \$14.99/lb
Spinach Artichoke Dip (GF, V) – \$13.99/lb
Spinach Chickpea Salad (GF, V) – \$9.99/lb

BBQ FAVORITES

House-Smoked Brisket (GF) – \$28.99/lb
House-Smoked Pulled Pork (GF) – \$17.99/lb
Buttermilk Biscuits (V) – \$6.99/4-pack
Buttermilk Cole Slaw (GF, V) – \$7.99/lb
Co-op Mac & Cheese (V) – \$9.99/lb
Cranberry Apple Pecan Slaw (GF, V) – \$12.99/lb
Creole Roasted Yams (GF, Vg) – \$11.99/lb
Parmesan Fingerling Potatoes (GF, V) – \$14.99/lb

GF (Gluten-Free), Vg (Vegan), V (Vegetarian)

OUR
incredibly
delicious

CO-OP CATERING MENU

SPRING 2026


monadnock
FOOD CO-OP

34 CYPRESS STREET, KEENE, NH
MONADNOCKFOOD.COOP | 603-283-5402



PARTY PLATTERS

CHEESE PARTY PLATTER

Brie, Cabot Extra Sharp Cheddar, Cabot Pepper Jack, Smoked Gouda, Dill Havarti, Sidehill Farm Mini Jams, Roasted Nuts, and Buckwheat Crackers.

Small (serves 10-12) / **Large** (serves 18-20) \$59.99 / \$99.99

CHEESE & CHARCUTERIE PLATTER

Vermont Creamery Chevre, Brie, Smoked Gouda, Cabot Extra Sharp Cheddar, Herbed Cheese Spread, Marcona Almonds, Assorted Salami Slices, Fig Jam, Organic Himalayan Salt Crackers, and Organic Multi-grain Crackers.

Serves 18 – 20 \$124.99

RAW ORGANIC VEGETABLE CRUDITÉ PLATTER (GF, V)

Carrots, Celery, Cucumber, Broccoli, Red Peppers, Cherry Tomatoes, House-Made Garlic Hummus.

Small (serves 6-10) / **Large** (serves 15-20) \$28.99 / \$38.99

WRAP PLATTER (GF OPTIONS AVAILABLE)

Our assortment of house-made wraps includes 2 Turkey & Cheddar, 2 Ham & Swiss, 1 Chicken Bacon Ranch, 1 Southwest Turkey, 1 Tuna Salad, and 1 Vegan Hummus. (*Customizations may change the price of this item.*)

Serves 8 – 12 \$72.99

COLD MEAT PLATTER

Nitrate and Antibiotic-Free Sliced Smoked Turkey, Ham, Genoa Salami, and Fireside Turkey with Condiments of Choice.

Serves 8 – 12 \$49.99

MEAT & CHEESE PLATTER

Cheddar, Swiss, Provolone, Turkey, Ham, Salami with Horseradish Mayo or condiment of choice.

Serves 8 – 12 \$45.99

MEDITERRANEAN PLATTER

Quinoa Tabouli, Bruschetta, Ciliegine Mozzarella, Olive Tapenade, Garlic Hummus served with Crostini.

Serves 15 – 20 \$72.99

COFFEE

COFFEE TOTE

Choice of Coffee, Creamer, Sugar(s), stirrers, cups, and lids.

Serves 8 \$27.99

SALAD & FRUIT

CO-OP GARDEN SALAD (GF, Vg)

Organic Spring Mix, Organic Carrots, Grape Tomatoes, Organic Cucumbers, Organic Chickpeas, and Local Sprouts with Housemade Balsamic Dressing.

Small (serves 6-10) / **Large** (serves 15-20) \$26.99 / \$41.99

FRUIT BOWLS (GF, Vg)

Small (serves 6-10) / **Large** (serves 15-20)

\$38.99 / \$76.99

SOUP

FRESH SEASONAL SOUP (GF, V, or Vg options available)

Seasonal recipes sold per gallon. **Meat Based:** Chicken Chili, Chicken Tortilla, Ginger Chicken. **Vegetarian:** Asparagus Tarragon, Broccoli Cheddar, Co-op Cheddar Ale, Fire Roasted Jalapeno Butternut Bisque, Smoked Tomato Parmesan. **Vegan:** Curry Lentil Coconut, Seitan Chili, Thai Curry Butternut, Tuscan Vegetable, Vegan Pumpkin Bisque, Vegan Sweet Potato Bisque.

\$51.99

BREAKFAST & SWEETS

MORNING PASTRY PLATTER

Butter Croissants, Multi-Grain Croissants, Almond Croissants, Chocolate Croissants, Cinnamon Buns, Greek Yogurt Cherry Pastries.

12 pastries \$37.99

BAGEL BOX

Choice of Plain, Multi-seed, Sesame Seed, Cinnamon Raisin, Asiago.

13 bagels including cream cheese \$32.99

COOKIE BOX

Assorted House-Baked Cookies.

16 cookies \$19.99

COOKIE & BROWNIE BOX

Assorted House-Baked Cookies and Brownies (may contain nuts/peanuts).

Small (6 cookies, 6 brownies) / **Large** (12 cookies, 12 brownies) \$19.99 / \$39.99

SIGNATURE BARS BOX

Raspberry Oat Bars, Caramel Sea Salt Brownies, Chocolate Chip Blondies

18 bars (each is half size of our standard bars) \$27.99

CUPCAKE PLATTER

Vanilla Cupcake with Vanilla Frosting or Chocolate Cupcakes with Chocolate Frosting. (*Ask about our seasonal cupcake flavor.*)

12 cupcakes \$39.99

We're happy to customize platters to accommodate preferences and allergies. *Customizations may change the price of the item.* Please give our **Co-op Deli** a call at **603-283-5412** to discuss what we can do to make your event a delicious one! Catering orders must be placed at least 72 hours before pickup. Please share all allergies or food sensitivities at the time of order.

(Prices above do not include NH Hospitality Tax.) We regret we cannot take credit card payment over the phone; all orders must be paid for in-person at the register.