



Pick up pre-prepared foods and focus your efforts on a pretty presentation.



## Party Planning Tips

- Instead of slaving for hours in the kitchen, opt for festive finger foods that are easy for guests to munch on throughout the night.
- When estimating food and drinks, always round UP. More options mean smaller individual portions.
- Soft cheeses, cut up fruits, deli meats and dips should not sit at room temperature for more than 2 hours.
- Pretend that the party starts at least 30 minutes before it actually does so that everything is ready a little early. Then, take a few minutes to relax.
- If serving hors d'oeuvres before dinner, plan 2-4 per person.
- If you are serving children or a more mature group, be careful of dishes that are too heavy in spices.
- Add instant flair to your buffet table by elevating the heights of serving dishes, perhaps on tiered serving plates and chafing dishes. Cover small boxes or inverted baking pans with pretty fabric for an inexpensive and attractive display.



NO MEMBERSHIP FEES!  
OPEN TO THE PUBLIC

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# PARTY PLATTERS



Parties Made Simple

**MAINESOURCE**  
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# Entertaining is Easier with MaineSource.

**SMALL (12")**  
serves 8-10  
**MEDIUM (14")**  
serves 10-15  
**LARGE (16")**  
serves 15-20



**FRUIT PLATTER**  
An arrangement of seasonal fresh fruits including Pineapple, Red and Green Grapes, Cantaloupe, Honeydew, Watermelon, Kiwi, Oranges, and Strawberries.



**VEGETABLE PLATTER**  
Crisp, fresh Celery, Carrots, Grape Tomatoes, Broccoli, Cauliflower, Zucchini, Yellow Squash, and Cucumbers are served with a creamy veggie dip.



**SLICED CHEESE PLATTER**  
This delicious tray features smoked Gouda, Muenster, Swiss, Havarti, Cheddar, and Hot Pepper cheeses.



**CRACKER CUT CHEESE PLATTER**  
This tasty cheese tray features perfect cracker-size portions of Smoked Gouda, Muenster, Swiss, Havarti, Cheddar, Hot Pepper, and Provolone.



**THE NIBBLER PLATTER**  
Assorted cheeses, including Hot Pepper, American, and Cheddar are accented with cubes of Ham, Genoa Salami, and Bologna and served with spicy mustard.



**FRUIT AND CHEESE PLATTER**  
A tasty arrangement of Strawberries, Red and Green Grapes, Kiwi, and Cantaloupe are accompanied with Blue Cheese, Cheddar, Swiss, and Smoked Gouda.



**THE ULTIMATE PLATTER**  
A classic combo of Virginia Ham, Roast Beef, Oven Roasted Turkey, Genoa Salami, Swiss, American, Hot Pepper, and Cheddar served with Mixed Olives.



**THE ALL AMERICAN PLATTER**  
Sandwich stackers, including Cooked Ham, Oven Roasted Turkey, Roast Beef, American Cheese (yellow and white), and Swiss Cheese.



**FINGER SANDWICH PLATTER**  
A combination of meat sandwiches, including Ham, Turkey, and Roast Beef, and salad sandwiches, including Tuna, Egg, and Chicken Salad.



**WRAP PLATTER**  
A combination of our gourmet wraps, including Ham, Turkey, Roast Beef, Italian, or Chicken Salad on an assortment of wraps (Sun-Dried Tomato, Spinach and White).



**SHRIMP PLATTER**  
Juicy, succulent shrimp are piled high and served with tangy cocktail sauce.