

## Desserts

### Mini Pastry Platter

A Sampling of Cookies, Brownies  
and Cookie Bars

(Feeds 15-20) \$50

(Feeds 20-30) \$75

### Pie/Seasonal Varieties

(Feeds 8-10) \$18

### Celebration Cakes

6"	(8-10 people)	\$30
8"	(10-14 people)	\$47
10"	(14-20 people)	\$61
12"	(20-30 people)	\$78

~ check our website for seasonal flavors  
and offerings

## We also offer Full Service Catering

Let us extend our services to accommo-  
date you at home or on location with  
our Settlers Hospitality Catering.

Whether a multi-course wedding  
celebration or an intimate cocktail  
reception, we closely collaborate with  
you to create your special event.

We take care of all the details from  
event planning, rentals, menu planning  
and execution with our full service staff  
and private chefs.

Contact the Mill Market at  
570.390.4440



**Cocoon Catering**  
Casual Menu Offerings  
Take Out or Delivery



8 Silk Mill Drive  
Hawley, PA 18428

570.390.4440

E-mail: [conciierge@millmarketpa.com](mailto:conciierge@millmarketpa.com)

[millmarketpa.com](http://millmarketpa.com)

## Great Way to Start the Day

### **Assortment of Scones, Muffins, Breakfast Breads & Coffee Cake**

Served with Seasonal Jams & Spreads

20 pieces \$25

35 pieces \$39

### **Quiches (Farm Fresh Eggs)**

Bacon & Cheddar

Mushroom & Swiss

Peppers, Onion & Smoked Gouda

\$16 each (sliced into 8 pcs.)

### **Save Your Life Fruit & Berry Salad**

\$12 per quart

### **House Made Lox Platter**

Cured Salmon, Cream Cheese,  
Bagels, Sliced Tomato, Red Onion,  
Dark Bread

**\$25 serves up to 6 Guests**

### **Cocoon Coffee**

#### **Electric City Roasters**

Coffee Box with Milk and Sweeteners

Serves 8 to 10 \$18

## Noshing & Lighter Fare

### **Locally Sourced Cheese Tray**

#### **with Grapes and Crackers**

#### **Small**

Serves up to 6 Guests with 3 kinds of Cheese

\$25

#### **Medium**

Serves up to 12 Guests with 4 kinds of Cheese

\$50

#### **Large**

Serves up to 20 Guests with 5 kinds of Cheese

\$75

### **Straight From the Farm Seasonal Vegetable Crudité**

With Ranch, Pesto, and Sriracha Aioli Dips

\$34 serves up to 12 guests

### **Small Batch Regional Charcuterie Board**

Small – \$25 Serves up to 6 Guests

Medium – \$50 Serves up to 12 Guests

Large- \$75 Serves up to 5 Guests



## Sandwiches

\$36 per dozen pieces

(One dozen pieces per about 8 people)

(Maximum 3 Varieties per Dozen)

Roast Turkey, Pesto Aioli,  
Balsamic & Onions on Baguette

Roast Turkey Avocado BLT with Citrus  
Basil Aioli on Honey Wheat Roll

Waldorf Chicken Salad with Grapes,  
Walnuts, and Apples, French Bread

Grilled Steak with Cheddar, Grilled  
Onions, Tomato, and Horseradish  
Aioli on Ciabatta

Tuna Salad on Rye Boule

Ham, Amish Cheddar, Tomato, Herbed  
Mayonnaise on Honey Wheat Roll

Asian BBQ Roast Chicken, Asian Slaw  
and Smokey Sriracha Aioli  
on Sesame Ciabatta

Tomato, Mozzarella & Basil Pesto  
On French Bread

## Entrées & More Substantial Fare

### Seafood

#### **Jumbo Shrimp Cocktail**

with Lemons and Cocktail Sauce

24 Pieces \$49 48 pieces \$89

#### **Spicy Jalapeño Shrimp**

with Blue Cheese and Bacon

24 pieces \$54 48 pieces \$95

#### **Sautéed Tarragon Shrimp**

over Wild Rice and Vegetable Pilaf

24 pieces \$55 48 pieces \$99

#### **Coconut Shrimp**

Spicy Pineapple & Mango Salsa

24 pieces \$55 48 pieces \$99

#### **Stuffed Clams**

\$8 for 6 pieces

#### **Crab Cakes**

\$25 for 6 - 4oz Cakes

*\*All seafood is RTH*

### Freebird Farm Chicken

#### **Combination**

Breast, Leg & Thigh

\$6.95 per pound

(4lb Minimum)

#### **Boneless Skinless Breasts**

\$8.95 per pound (2lb Minimum)

Choose Your Flavor:

Lemon Garlic and Thyme Marinade

Chef Ben's Asian Barbeque

Original Crispy Fried

Cast Iron Blackened

Parmesan Crusted and Stuffed with

Cheddar and Basil

*Choose Your Preparation:*

*Raw—cook it on your schedule!*

*Cooked, Cooled and Ready to Heat*

*Cooked and Hot, Ready to Eat*



### Pork

#### **Slow Roasted Pulled Pork**

In Carolina Style Barbeque Sauce

\$8 per pound

(4lb Minimum)

#### **House Smoked Baby Back Ribs**

with Brown Sugar Barbeque Sauce

\$20 per rack

(2 Rack Minimum)

#### **Pork Tenderloin**

Marinated in Rosemary, Ancho Chili,  
and Honey

\$6.99 per pound

(1 Loin Minimum)

### Beef

#### **Skirt Steak**

Chef's Garlic & Cola Marinated

\$12 per pound

(4lb Minimum)

#### **Amazingly Juicy Black Angus**

8 ounce Burgers -

\$6 each (4 each Minimum)

#### **Dry Rubbed Prime Rib Roast**

Market Price

( ½ Roast Minimum)

**We can provide any cut of steak or chops  
you desire – just ask!**

**We source responsibly raised,  
Pennsylvania meat and poultry.**

## Stationary Hors d'Oeuvres Presentations

**Custom Designed to take the work out of your small gathering, for a larger party mix-and-match! Small Serves up to 12 Guests, Large Serves from 13 to 20 Guests.**

### **Mediterranean Platter**

Small \$125 Large \$199

Tomato Bruschetta and Garlic Crostini,  
Marinated Olives,  
Skewered Shrimp with Garlic and Oregano,  
Asparagus Wrapped In Prosciutto  
Cumin and Fennel Beef Skewers,  
Yogurt Dipping Sauce  
Roasted Garlic Hummus, Baguette

### **Caribbean Platter**

Small \$99 Large \$150

Coconut Shrimp, Jerk Chicken Skewers,  
Jamaican Spice Meat Pies,  
Curried Zucchini Batons  
Avocado Chutney and Tortilla Chips  
Mango Chutney Dipping Sauce, Pineapple Salsa

### **Pacific Rim Platter**

Small \$135 Large \$220

Chicken Pot Stickers, Black Lacquer Duck Spring Rolls, Ahi Tuna Summer Rolls , Dim Sum, Pineapple Avocado Salsa, Sweet Chili Soy Dipping Sauce, Sriracha Aioli, Quick Kimchi

## Salad Presentations

Small \$19 Serves up to 6 People

Large \$29 Serves up to 12 People

Traditional Caesar

Mixed Green Salad with Balsamic Vinaigrette

Organic Greens with Pears, Cashews, Amish Cheddar and Sweet Shallot Vinaigrette

Organic Greens with Roasted Beets, Pecans, Goat Cheese & Maple Horseradish Vinaigrette

Bibb Lettuce Cobb Salad with Roast Turkey, Tomato and Mozzarella Salad with Basil and Balsamic Vinaigrette

## Vegetable & Sides

\$7.50 per pound

We recommend ¼ pound per person as an accompaniment, minimum order 1 pound

*Based on the Best Available Seasonal Ingredients – Please inquire for available selections*

Yukon Gold Mashed Potatoes with Chives

Corn Salad with Tomatoes, Feta and Cucumbers & Olives

Herbed Yukon Gold Potato Salad in Extra Virgin Olive Oil Vinaigrette

Roasted Zucchini and Tomatoes

Broccolini with Sliced Portabellas & Roasted Peppers

Crispy Carolina Coleslaw

Honey Glazed Carrots with Cumin and Pumpkin Seeds

Garlic Sautéed Spinach

