



Welcome to Hawley and the Lake Region

In preparation for your stay we want to make the transition from home to vacation as stress free as possible. We are offering a concierge service and pre order food delivery system. You pick what you want and we will have it waiting here for you.

We have attached a shopping list consisting of products from three local grocery stores: Mill Market and Lake Region IGA, Alpine butcher and wurst house. We are also offering a selection of premade food choices that will be prepared by Cocoon Catering. We want you to be able to avoid the stress of grocery shopping. If there are specific items that are not listed simply let us know and we will do our best to accommodate your requests.

We will contact you four days prior to your arrival to confirm your order and review specific requests. Our concierge can also assist with restaurant and entertainment bookings, free of charge.

We hope you enjoy your stay at Lake Wallenpaupack!

Warm Regards,

Jody Cunningham

[info@millmarketpa.com](mailto:info@millmarketpa.com)

570.390.4440

<b>Shopping List</b>	Desired Quantity	Specific Variety ex granny smith
<b>Mill Market</b>	Desired Quantity	Specific Product
<b>Dairy</b>		
Milk		
Raw Goats Milk		
Raw Cow Milk		
Unsalted Butter		
Salted Butter		
Greek Yogurt		
Regular Yogurt		
Herbed Brie		
Chevre		
<b>Local Cheese</b>		
<i>Calkins Creamery</i>		
Mozzarella		
Smoked mozzarella		
Quark - <i>Georgic style</i>		
Havarti Style 1841		
Daisy <i>Caved aged Tomme style</i>		
Lida Gold - <i>Montasio style, tomato olive oil rind</i>		
Misty Morning Cheddar/ <i>Caerphilly is cave-aged 6 months.</i>		
Knobble Road <i>Soft ripened Brie Style</i>		
Vampire Slayer - <i>Cheddar garlic herb blend</i>		
Barn Red Ched- <i>mild-medium cheddar</i>		
<b>Leraysville Cheese</b>		
2 year Cheddar		
5 Year Cheddar		
Horseradish Cheddar		
Bacon Cheddar		
Bacon Cajun Cheddar		
Baby Swiss		
<b>Condiments</b>	Desired Quantity	Specific Product
Ketchup		
Horseradish		
relish		
Dijon Mustard		



Leeks		
Orange		
Pears		
Radish		
Red Onion		
Sweet Potato		
Turnips		
Yellow Onion		
Yukon Gold Potato		
<b>FROZEN (Please Specify Flavor/Brand if applicable)</b>	<b>Desired Quantity</b>	<b>Specific Product</b>
Berries		
Broccoli		
Corn		
Edamame		
Ice Cream		
Mixed Veg		
Peas		
Spinach		
Stir Fry Veg		
Other		
<b>Alpine</b>	<b>Desired Quantity</b>	<b>Specific Product</b>
<b>Butcher Meats</b>		
Filet Mignon		
Ground Beef		
Pork Loin		
Rib eye Steak		
Strip Steak		
Smoked Ham		
Smoked Ribs		
<b>Wurst Meats</b>		
Polish Kielbasa		
Nitrate Free Bacon		
Slim Sticks		
<b>Marinated Meats</b>		
Marinated Hanger Steak		

Marinated Pork Tenderloin		
<b>IGA</b>	Desired Quantity	Specific Product
<b>Produce</b>		
Bell pepper (Red, Orange Yellow)		
Broccoli		
Cabbage		
Carrots		
Cauliflower		
Celery		
Cilantro		
Corn		
Cucumbers		
Fennel		
Garlic		
Ginger		
Green Beans		
Green Onions		
Idaho Potatoes		
Jalapeno		
Kale		
Leaf Lettuce		
Leeks		
Mixed Greens		
Mushrooms		
Other Herbs		
Parsley		
Red Onion		
Romaine Lettuce		
Spinach		
Sweet Potato		
Tomatoes		
Yellow Onion		
Yellow Squash		
Yukon Potatoes		
Zucchini		
<b>FRUIT FRESH</b>	Desired Quantity	Specific Product
Apples		
Bananas		
Blackberries		
Blueberries		

Cantaloupe		
Grapefruit		
Grapes		
Honeydew		
Lemon		
Lime		
Mango		
Nectarines		
Oranges		
Peaches		
Pears		
Pineapple		
Plums		
Raspberries		
Strawberries		
Watermelon		
<b>Boars Head Cold Cuts</b>	Desired Quantity	Specific Product
<i>Please Specify desired meat/cheese</i>		
<b>Meats</b>		
<b>Cheese</b>		
<b>Meats</b>	Desired Quantity	Specific Product
Baby Back Ribs		
Beef Burgers		
Breakfast Sausage		
Chicken Breast		
Chicken Thighs		
Flank Steak		
Ground Turkey		
Skirt Steak		
T-Bone Steak		
Other		
<b>Non-Alcoholic Beverages</b>	Desired Quantity	Specific Product
Soda		
Cranberry Juice		
Orange Juice		

Pineapple Juice		
Apple Juice		
Grapefruit Juice		
Grape Juice		
Lemonade		
Iced Tea		
Water		
Coconut Water		
Seltzer		
Soy Milk		
Almond Milk		

COCOON



**Casual Catering Offerings  
Take Away or Delivery**

We prefer to have 48 hour notice, but will accommodate last minute requests whenever possible.  
All prices are exclusive of tax. Delivery or service where applicable.  
Please Call Us at **570.390.4440** or e-mail [info@millmarketpa.com](mailto:info@millmarketpa.com)

**Great Ways 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 (can be sliced into 6 or 8 pieces)

**Save Your Life Seasonal 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**

**Electric City Roasters Coffee – Our Special Blend!**

Coffee Box - Regular or Decaf with Milk and Sweeteners

Serves 8 to 10 \$18



COCOON



**Noshing & Lighter Fare:**

**Locally Sourced Cheese Tray with Grapes and Crackers**

<b>Small</b>	<b>Medium</b>	<b>Large</b>
Serves up to 6 Guests with 3 kinds of Cheese	Serves up to 12 Guests with 4 kinds of Cheese	Serves up to 20 Guests with 5 kinds of Cheese
\$25	\$50	\$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

**Assortment of 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

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## Entrées & More Substantial Fare:

*\*RTH represents that food is ready to heat \* RTC represent food is raw and ready to cook*

### **Seafood**

*\*All seafood is RTH*

- Jumbo Shrimp Cocktail Platter with Lemons and Cocktail Sauce 24 Pieces \$49 48 pieces \$89
- Spicy Jalapeño Shrimp with Blue Cheese and Bacon 24 pieces \$54 48pieces \$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

### **Poultry**

*\*Served RTH or RTC*

- Freebird Farm Chicken Combination (Breast, Leg & Thigh) \$6.95 per pound (4lb Minimum)
- Freebird Farm Chicken boneless skinless breasts \$8.95 per pound (2lb Minimum)
- Choose your flavor:
  - Lemon Garlic and Thyme Marinade
  - Parmesan Crusted and Stuffed with Cheddar and Basil
  - Chef Bens Asian Barbeque
  - Original Crispy Fried
  - Cast Iron Blackened

### **Pork**

- Slow Roasted Pulled Pork in Carolina Style Barbeque Sauce \$8 per pound (4lb Minimum)
- House Smoked Baby Back Ribs w/Brown Sugar BBQ 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 (1/2 Roast Minimum)

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

We source responsibly raised, Pennsylvania meat and poultry.

COCOON



### **Salad Presentations**

Small \$19 Serves up to 6 People

Large \$29 Serves up to 12 People

Traditional Cesar

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

### **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 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

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**Caribbean Platter** Small \$99 Large \$150

Coconut Shrimp, Jerk Chicken skewers, Jamaican Spice Beef 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

Crispy 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

**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" - \$30  
(8-10 people)

8" - \$47  
(10-14 people)

10" - \$61  
(14-20 people)

12" - \$78  
(20-30 people)

~ check our website for seasonal flavors and offerings

**We also offer Full Service & Large Scale Catering.**

Let us extend our services to accommodate you at home or on location with our large scope catering company. Whether a multi-course wedding celebration or an intimate cocktail reception, we specialize in close collaboration with you to tailor our renowned cuisine to your special event. We will take care of all the details from event planning, rentals, menu planning and execution to our full service wait staff and private chefs.

**Please Inquire at The Mill Market and our Special Events Team will be in touch!**