

Hors d'oeuvres/Appetizers/ Starters

SEAFOOD

- Shrimp cocktail
- Coconut shrimp w/ mango chutney
- Spicy mango shrimp
- Thai BBQ shrimp
- Cajun shrimp w/ cucumber dill sauce
- Thai shrimp fritters w/ red curry aioli
- Shrimp salad crostini
- Cajun shrimp w/ creamy cucumber dill sauce
- Hot crab & artichoke dip served with pita wedges
- Shrimp or lobster salad in crispy wonton cups
- Bacon wrapped scallops
- Pan seared scallops w/ Penang coconut curry sauce
- Mini crab cakes
- Crabmeat stuffed mushrooms
- Scampi stuffed mushroom caps

VEGETARIAN

- Veggie platter w/ dips (Creamy Gorgonzola/ Honey Curry/Roasted Garlic)
- Bruschetta - Kalamata olives, garlic, fresh basil, tomatoes, olive oil, red onions, parmesan
- Almond crusted Chevere bites
- Stuffed mushrooms w/spinach & feta
- Puff pastry pinwheels (caramelized onion & Chevere, pesto & parmesan, spinach & cheddar,)
- Fried mozzarella
- Fried zucchini w/ marinara
- Jalapeno poppers
- Parmesan crusted baked zucchini sticks
- Fresh mozzarella, basil & grape tomatoes
- Baked brie & cranberry Phyllo bites
- Maple pecans/cashews/almonds
- Stuffed Potato Bites (baby potatoes stuffed w/ cheddar, sour cream and chives) bacon optional
- Spanakopita - Spinach & Feta wrapped in Phyllo

CHICKEN

- Chicken teriyaki skewers
- Chicken satay w/ peanut sauce
- Chicken parmesan bites
- Wings
 - hot
 - teriyaki,
 - bbq
 - honey mustard
 - maple pepper

BEEF/PORK/LAMB

- Beef teriyaki
- Beef & leek roll ups w/ balsamic glaze
- Mini meatballs (Italian, Swedish, Greek, Asian)
- Apricot ginger glazed lamb lollipops
- Italian sausage sweet pepper & onion skewer
- Mini stuffed peppers
- Bbq pulled pork

Asian

(chicken, shrimp, pork or veggie)

- Eggrolls w/ homemade duck sauce
- Potstickers w/ ginger soy dipping sauce
- Crispy wontons w/ apricot ginger sauce
- Shrimp & scallion pancakes
- Spring rolls w/sweet chili dipping sauce
- Asian turkey meatballs w/ ginger lime glaze
- Sesame noodles
- Peanut noodles

~

Sushi -served w/ wasabi, pickled ginger & tamari

- Spicy tuna roll
- California roll cucumber, avocado, crabmeat
- Broiled eel & avocado
- Shrimp, scallion & cucumber inside-out roll
- Smoked salmon roll
- Vegetarian roll - avocado, cucumber, carrot, golden beets, asparagus, red peppers, scallion

** all seafood is cooked **

Platters

Deli sandwich platter-Assorted deli meats & cheeses, condiments, lettuce, tomato, onion, pickles, rolls

Finger sandwiches - served on Elmore Mountain focaccia bread

Smoked turkey, ham & cheese, tuna salad, hummus, egg salad, chicken salad, shrimp salad, fresh mozzarella tomato &

Mini sliders -meatball parmesan~boneless bbq rib~ Italian sausage w/ pepper & onion~ Philly cheese steak~ Cajun chicken ~ grass fed beef burger w/ caramelized onions & VT cheddar~ chicken parmesan

VT cheese plate (an assortment of locally crafted cheeses & summer sausages, fruit & crackers)

Cheese Platter (Cheddar/ Pepper Jack / Swiss)w/ grapes & crackers

Chips & Salsa platter - Guacamole, Salsa, and Queso Dip served w/ corn tortilla chips

Antipasto platter - olives, roasted red peppers, artichoke hearts, roasted garlic, marinated mushrooms, roasted tomatoes, fresh mozzarella, salami, pepperoni, served w/ crostini

Hummus Platter - Served w/ toasted pita wedges celery & carrot sticks

SALADS

- Mixed baby greens, sweet onion, red grapes, red pepper & Chevere tossed in maple balsamic vinaigrette. Garnished w/ maple pecans.
- Baby spinach salad w/ fresh tomatoes, bacon, sweet onions, and bleu cheese in honey lemon vinaigrette
- Garden salad - mixed greens, carrot, tomato, cucumber, sweet peppers w/ choice of dressing
- Asian salad - greens, carrots, peppers, cucumber, mango, scallions, topped w/ orange miso sesame dressing & toasted sesame seeds.
- Caesar salad - crisp romaine, plum tomatoes & garlicky croutons tossed in a homemade Caesar dressing.
- Heirloom Tomato Salad w/ fresh basil, fresh mozzarella, olive oil & balsamic vinegar. (seasonal)
- Mexican Salad - Greens, tomatoes, sweet peppers, roasted corn & avocado salad w/ avocado lime vinaigrette
- Rice & bean salad
- Potato salad
- Pasta salad
- 3 bean salad
- Cous-cous salad
- Quinoa Salad
- Chick pea salad

ENTREES

Poultry

- Chicken Marsala
- Thai chicken curry
- Chicken parmesan
- Chicken teriyaki
- Roasted chicken w/garlic, lemon & rosemary
- Mango ginger glazed BBQ chicken
- Chicken Piccata
- Chicken pot pie
- BBQ Chicken
- Lemon pepper Chicken Kebabs
- Apricot ginger glazed Cornish game hens
- Chicken Florentine
- Cajun chicken
- Pulled bbq chicken
- Roasted turkey breast
- Stuffed turkey roll-ups

Beef / Pork / Lamb

- Beef tenderloin stuffed w/ mushrooms, leeks & roasted garlic
- Sliced beef tenderloin w/ creamy horseradish Dijon sauce
- Roasted pork loin stuffed w/ apples, caramelized onions, garlic & rosemary w/ cider pan gravy
- Beef tips sautéed w/ leeks & mushroom in a bourbon demi-glace cream sauce
- Black Angus meatloaf w/ honey chipotle BBQ glaze
- Rack of lamb w/ raspberry mint demi-glace
- Grilled Lamb chops apricot ginger glaze
- Surf & turf (pan seared fillet mignon & jumbo broiled shrimp stuffed w/crabmeat)
- Pepper Crusted Veal Chop w/ Porcini Mushroom Sauce
- Meatloaf (made with local grass fed beef)
- Shepherd's pie
- Beef teriyaki
- Grilled flat-iron or rib-eye steaks w/caramelized onions and roasted garlic balsamic reduction
- Mango ginger glazed BBQ Ribs
- Braised short ribs
- Stuffed peppers
- Mango Ginger Glazed BBQ Ribs
- Pulled Pork with Maple bourbon BBQ Sauce
- Pan Seared Pork Tenderloin Medallions with Cider Pan Gravy

Seafood

- Seafood Newburg (chunks of lobster, shrimp & scallops in a rich brandy tomato cream sauce)
- Crispy Thai Snapper w/ sweet & sour tamarind sauce
- Grilled mahi-mahi with fresh pepper relish
- Shrimp scampi with angel hair pasta
- Grilled citrus salmon
- Crab cakes
- Spicy mango grilled shrimp
- Stuffed sole Florentine
- Pan seared scallops
- Broiled crabmeat stuffed shrimp
- Cajun catfish
- Cornmeal crusted catfish
- Lobster (broiled, steamed, stuffed, sautéed, fra diavolo, thermador)
- Tequila lime shrimp
- Sea bass Piccata
- Baked scrod

Vegetarian/Vegan

- Ratatouille
- Eggplant parmesan
- Spinach & tofu stuffed shells
- Enchiladas - kale, black bean & sweet potato
- Mushroom stroganoff
- White veggie lasagna
- Pasta primavera
- Thai red curry tofu
- Stuffed peppers - brown rice, seitan & greens
- Stir-fried veggies
- Four bean veggie chili
- Curried potatoes & chick peas
- Cajun red beans & rice
- Tempeh cakes
- Fried rice
- Baked mac & cheese
- Truffle mac & cheese (sautéed mushrooms & truffle oil)
- Veggie burgers

Entrees

Italian

- Spaghetti & meatballs
- Spinach & ricotta stuffed shells
- Parmesan - chicken, eggplant, or veal
- Marsala (chicken or veal)
- Sausage peppers & onions
- Pasta Bolognese
- Beef Braciola
- Chicken Cacciatore
- Chicken & broccoli Alfredo
- Baked ziti
- Carbonara
- Pesto cream
- Lasagna
 - traditional meat & cheese
 - four- cheese
 - veggie
 - white spinach & mushroom
 - white seafood

~

Pasta Bar - Choice of pasta shapes, meat & veggie toppings, sauces, and grated parmesan. Served w/ Caesar salad & cheesy garlic bread

- Garlicky marinara
- Olive oil, garlic & fresh basil
- Pesto
- Parmesan cream sauce

Asian

- Teriyaki (chicken, beef, salmon or shrimp)
- Thai Red Curry
- Lo-Mein (chicken, veggie, beef, pork, or shrimp)
- Crispy ginger shrimp
- Orange ginger beef & broccoli
- Thai chili & basil (chicken, beef, pork, or shrimp)
- Pad Thai (chicken, beef, pork, or shrimp)
- Vietnamese fried rice (chicken, veggie, beef, pork, or shrimp)
- Stir-fry w/spicy peanut sauce
- Ginger garlic tofu over sesame noodles and wilted greens
- Spicy peanut noodles

Mexican

- Fajitas - beef, chicken, shrimp, sautéed peppers, onions & mushrooms, warm flour tortillas
- Enchiladas - chicken, beef, pork, cheese and jalapenos baked in tomatillo and ranchero sauce
- Chili Rellanos - roasted poblano peppers, stuffed with (cheese, rice, shrimp, or pork) and baked in a rich ranchero sauce
- Burritos - beef, bean, chicken, vegetarian
- Taco's - chicken, beef, bean, shrimp, fish, pork served in warm corn tortillas
- Guacamole, Salsa, Queso Dip & Sour Cream
- Nachos - tortilla chips layered w/ salsa, beans, cheese, avocado
- Chimichangas (chicken, beef, bean)
- Taquitos
- Mexican rice
- Refried beans (pinto or black bean)

SIDES

- Rice pilaf
- Jasmine rice
- Risotto (mushroom, Lemon, Lobster or seafood)
- Thai fried rice (chicken, veggie, or shrimp)
- Roasted potatoes
- Garlic cheddar mashed potatoes
- Twice baked potatoes
- Au gratin potatoes
- Roasted sweet potatoes
- Potato pancakes
- Garlic parsley noodles
- Fettuccini Alfredo
- Roasted root veggies
- Green beans almandine
- Roasted broccoli
- Grilled marinated veggies
- Maple Ginger glazed carrots
- Sautéed mixed veggies
- Steamed broccoli in garlic lemon butter
- Roasted Brussels sprouts w/ bacon & caramelized shallots
- Steamed asparagus
- Stir-fried veggies
- Stewed zucchini with tomatoes, mushrooms & fresh basil
- Baked beans
- Spicy peanut noodles
- Coleslaw - traditional creamy or Asian

DESSERTS

Desserts

- Fresh Berry Shortcake Served on Buttermilk Biscuit Topped w/ maple whipped cream
- Dark Chocolate Raspberry Swirled Brownies w/ vanilla B&J's ice cream
- Assorted Cheesecake squares (strawberry, blueberry, mango)
- Cookies - choc. chip, oatmeal raisin, peanut butter
- Raspberry bars
- Lemon bars
- Grilled peaches w/ maple bourbon whipped cream
- Prosecco poached pears w/ warm caramel sauce
- Chocolate mousse w/ raspberry drizzle
- Carrot cake w/ honey cream cheese frosting
- Maple pecans
- Butter crunch
- Chocolate dipped strawberries
- Apple Crisp w/ maple whipped cream
(apple cranberry, apple raspberry, apple blueberry, mixed berry)
- Pies

(Apple or Swedish apple~peach~blueberry~ pumpkin ~mixed berry)

- Tarts (large or mini)
 - Fresh berry tart
 - Chocolate raspberry tarts
 - Apple, cranberry, pecan tart
 - Pear & Blackberry Tart

