

BACKYARD BISTRO

Full-Service Catering

Based in Charlotte Vermont

**Our Menus Balance Creativity, Tradition,
Affordability and Diverse Culinary Influence.**

The posted menus are just a sample of what we can offer. Whether you're dreaming of a laid-back celebration featuring casual favorites, or a timeless affair with elegant, sophisticated dishes, we will curate a culinary experience to mirror your distinct tastes.

*We are proud to partner with many Vermont Farms to ensure
our menus use the freshest, most local ingredients possible*



**Scan the QR Code
to submit a catering inquiry
or view our menus online**

GRAZING TABLES | *priced per guest*

Deluxe | Vermont & Imported Cheese | Italian Meats | Berries | Grapes | Dried Fruits | Sliced Vegetables | Assorted Dips

Assorted Crackers | Rice Crackers | **(GF*) 8**

Premium Upgrades | Antipasto Olives, Peppers, Artichoke Hearts, Pickled Veggies +2 | Exclusively Vermont Cheeses +2

Exclusively Vermont Cured Meats +3 | Add Cheese Fondue +2

ARTISAN BOARDS & DISPLAYS | *priced per 25 guests*

Charcuterie Board | Artisan Cheeses | Italian Meats | Fresh + Dried Fruits & Berries | Crackers | **(GF*) 125**

Cheese Board | Artisan Cheeses | Fresh + Dried Fruits & Berries | Crackers | **(V, GF*) 120**

Antipasto Platter | Italian Meats | Olives | Roasted Peppers | Marinated Artichoke Hearts | **(DF, GF) 100**

Crudite Platter | Sliced Vegetables | Assorted Dips | **(V, VG*, DF*, GF) 65**

Shrimp Cocktail | Spicy Horseradish Cocktail Sauce | Lemons | **(DF, GF) mkt**

Switchback & Cheddar Fondue | VT Cheddar | Sliced Vegetables | Diced Bread | **(V) 120**

SPECIALTY BITES | *priced per serving*

Spanakopita | Phyllo Dough | Feta | Spinach | **(V) 4**

Crispy Bruschetta | Mushroom & Sage -or- Black Olive Tapenade -or- Tomato & Basil | **(VG) 4**

Assorted Flatbreads | Various Selections | **4**

Vegetarian Spring Rolls | **(V, VG) 4**

Stuffed European Cucumbers | Feta | Kalamata Olives | Tomato **(V, GF) 4**

French Onion Stuffed Mushrooms **(V, GF) 4**

Mini Quiche | Various Selections | **(V) 4**

Backyard Stromboli | Italian Meats | Cheese | Olives | Peppers | Mushrooms | **3**

Beef Empanadas | Chipotle Herb Dipping Sauce | **(DF) 4**

Mini Italian Meatballs | Marinara Dipping Sauce | **(DF) 4**

Swedish Meatballs | Gravy | **(DF) 4**

Pigs in a Blanket | Dijon Mustard | **(DF) 4**

Chicken Teriyaki Meatballs | Grilled Pineapple | **(DF) 5**

Bacon-Wrapped Dates | Stuffed with Goat Cheese | **(GF) 6**

Beef Tartare | Served on House Made Chips | **(DF, GF) 6**

Taquitos | Salsa Rioja | **(DF) 6**

Smoked Salmon on Cucumber | Chive Mascarpone **(GF) 6**

Ahi Tuna Poke | On House Made Wonton Crisp | **(GF) 7**

Mini Crab Cakes | Served with Chipotle Aioli | **(GF) 6**

Cajun Shrimp | Mango Salsa Dipping Sauce **(DF, GF) 6**

Scallops Wrapped in Applewood Bacon | **(DF, GF) 7**

TOSTONES | *priced per serving*

Deep Fried Plantain Cup filled with: Refried Beans and Guac **(VG, GF) 5** | Pulled Pork and Guacamole **(DF, GF) 6**

Tuna Tartare **(DF, GF) 7** | Shrimp Ceviche **(DF, GF) 7** | Bananas Foster **(GF) 5**

SKEWERS & SPOONFULS | *priced per serving*

Marinated, Grilled Chicken Skewers | Tzatziki Dipping Sauce | **(DF*, GF) 4**

Caprese Skewers | Mozzarella | Basil | Cherry Tomato | **(V, GF) 4**

Tortellini Skewers | Pesto | Sun-Dried Tomato | **(V) 4**

Watermelon Salad Spoonfuls | Feta | Mint | Balsamic | **(DF, GF, V) 4**

Antipasto Spoonfuls | Kalamata Olive | Artichoke | Mozz | Tomato | **(GF, V) 4**

SNACKS | *priced per 50 Guests*

House Made Potato Chips | Caramelized Onion Dip | **(GF, V) 50**

House Made Corn Chips | Salsa Rioja | **(DF, VG) 50** | Add Salsa Verde +8 | Add Guacamole +10

Add Mexican Street Corn Dip +10 | Add Queso +8

Hummus with Flatbread | **50**

All Dinner Packages Include:
1 Appetizer | 1 Bread Selection | 1 Salad Selection | 2 Sides | *Mains
****Package Pricing is Determined by Tier Selection and Quantity of Main Dishes***

APPETIZER Choose One

Stromboli | Backyard, Veggie or Pepperoni
Crudite Board | Assorted Dips

BREAD | Choose One

Dinner Rolls & Butter
Corn Bread & Butter
Focaccia | Garlic Herbed with Olive Oil -or- Sun Dried Tomato and Herb

SIDE/STARTER SALAD | Choose One

Mesclun Mix | Tomato | Cucumber | House Lemon Vinaigrette **(DF, GF, V, VG*)**
Classic Caesar | Romaine | Croutons | Parmesan | Caesar Dressing +2
Crispy Lettuce Mix | Clover Goat Cheese | Toasted Almonds | Strawberries | Lemon Vinaigrette **(V, GF) +3**
Arugula | Roasted Pear | Cranberries | Feta | Balsamic Vinaigrette **(V, GF) +3**
Chopped Cobb Salad | Romaine | Egg | Bacon | Tomato | Bleu Cheese Crumbles **(GF) +4**
Baby Spinach | Bacon | Charred Onion | Cheddar | Maple Balsamic **(GF) +4**

MAINS | Selections can be made across tiers. The final pricing will be adjusted accordingly

Tier One: 2 Entrees Starting at \$68 per person

Atlantic Cod | Stewed Tomato | Caper | Lemon Sauce **(DF, GF)**
Grilled Duck Breast | Gran Marnier Orange Sauce **(DF, GF)**
Maine Lobster Risotto **(GF)**
Dry Rub Beef Tenderloin Carving Station | Pinot Noir Sauce **(DF, GF)**

Tier Two: 2 Entrees Starting at \$60 per person | **3 Entrees** Starting at \$70 per person

Roasted Prime Rib Carving Station | Au Jus **(DF, GF)**
Herb & Chipotle Infused, Grilled Flank Steak | Shallot Malbec Sauce **(DF, GF)**
Oven Roasted Misty Knoll Chicken | Maple Bourbon Sauce **(GF)**
Baked Honey Cilantro Salmon | Sweet Chili Garlic Sauce **(DF, GF)**
Cider Brined, Roasted Bone-In Pork Chop | Caramelized Apple Cinnamon Compote **(GF)**

Tier Three: 2 Entrees Starting at \$52 per person

Lasagna | Roasted Zucchini & Squash | Eggplant **(V)**
Ravioli | Mushroom -or- Cheese | Basil Oil **(V)**
VT Ham | Madeira Sauce **(GF)**
Maple Smoked Pork Loin | Sherry Balsamic Reduction **(GF, DF)**
Paneer Butter Marsala | **(V)**

Vegetarian / Vegan Selections Can be prepared for guests with dietary restrictions, substitute standard selections, or be added as an additional dish to any buffet menu

Roasted Vegetable Risotto **(GF, VG)**
Grilled Eggplant | Feta | Mint | Lemon Vinaigrette **(V)**
Chick Pea & Roasted Vegetable Curry | Served over Basmati Rice **(GF, VG)**
Vegetable Ratatouille | Roasted Zucchini, Tomato & Eggplant **(GF, VG)**

SIDES | Choose Two

Additional sides can be added at a-la-carte pricing of \$4-8 per selection

Potatoes & Pasta

Classic Mashed Potatoes **(GF, V)**

Cheddar & Scallion Whipped Potatoes **(GF, V)**

Potato Gratin **(GF, V)**

Roasted Sweet Potatoes **(GF, VG)**

Roasted Red Bliss Potatoes **(GF, VG)**

Aloo Tikka Marsala | Potatoes and Onions in a spiced tomato and coconut gravy

VT Macaroni & Cheese **(V)**

Rice & Beans

Mediterranean Rice **(GF, VG)**

Mushroom Risotto | Arborio Rice with Blue House Mushrooms and Grated Parm **(GF, V)**

Quinoa Salad **(GF, VG)**

Rice & Black Bean Salad **(GF, VG)**

Cuban Black Beans & Rice | Simmered together with Cilantro, Onions and Garlic **(GF, VG)**

Adobo Pinto Beans | Slow cooked in adobo seasoning **(GF, VG)**

Thai Pineapple Fried Rice | Sesame oil with Thai seasoning, chiles, scallion and pineapple **(GF, VG)**

Steamed Jasmine Rice | Long Grain White Thai Rice **(GF, VG)**

Spanish Rice | Jasmine rice cooked with tomatoes, onions, herbs and spices **(GF, VG)**

Yellow Rice | Jasmine rice prepared with Annatto and Adobo **(GF, VG)**

Rice Pilaf | Prepared with carrots, onions, celery, garlic and parsley **(GF, VG)**

Vegetables

Blanched Green Beans topped with lemon zest **(GF, VG)**

Grilled Asparagus **(GF, VG)**

Charbroiled or Blanched Broccolini **(GF, VG)**

Sautéed Kale **(GF, VG)**

Roasted Brussels Sprouts **(GF, VG)**

Squash & Zucchini Medley with Red Peppers and Onion **(GF, VG)**

Roasted Root Vegetables | Turnips, Beets, Sweet Potatoes, Carrots, Onions **(GF, VG)**

Creamed Spinach **(GF, VG)**

Creamed Corn **(GF, VG)**

Collared Greens **(GF, VG)**

BEVERAGE STATIONS

Iced Lemon Water

Available for the duration of the event as a station

Ice water is also served individually to tables during dinner

Coffee Station | Regular & Decaf Coffee | Hot Water | Assorted Teas | Creamers | Sweeteners

Available at the conclusion of dinner service

BREAD | Choose One

Dinner Rolls | Vermont Butter | 3

Corn Bread | Honey Butter | 2

Challah Rolls | Vermont Butter | 3

Pretzel Bites | Dijon | 4

Focaccia | Garlic Herbed with Olive Oil -or- Sun Dried Tomato and Herb | 2

SIDE/STARTER SALADS | Choose One

Mesclun Mix | Tomato | Cucumber | House Lemon Vinaigrette (**DF, GF, V, VG***) 3

Classic Caesar | Romaine | Croutons | Parmesan | Ceasar Dressing 5

Crispy Lettuce Mix | Clover Goat Cheese | Toasted Almonds | Strawberries | Lemon Vinaigrette (**V, GF**) 6

Arugula | Roasted Pear | Cranberries | Feta | Balsamic Vinaigrette (**V, GF**) 6

Chopped Cobb Salad | Romaine | Egg | Bacon | Tomato | Bleu Cheese Crumbles (**GF**) 7

Baby Spinach | Bacon | Charred Onion | Cheddar | Maple Balsamic (**GF**) 7

CHILLED SALADS & SIDES

Rice & Black Bean Salad | (**GF, VG**) 4

Quinoa & Roasted Vegetable Salad | (**GF, VG**) 4

Sesame & Soba Noodle Salad | 5

Backyard BBQ Coleslaw | 4

Cilantro & Lime Slaw | 4

Country Potato Salad | 5

Hamburg Apple, Scallion & Potato Salad | 6

Pasta Salad | Vinaigrette with Artichokes, Olives and Sundried Tomato | 5

Tortellini Pasta Salad | Pesto and Sundried Tomato | 6

Hawaiian Macaroni Salad | Creamy Scallion Dressing | 5

SIDES

Potatoes & Pasta

Classic Mashed Potatoes (GF, V) 3

Cheddar & Scallion Whipped Potatoes (GF, V) 4

Truffle & Parmesan Smashed Red Potatoes (GF, V) 5

Potato Gratin (GF, V) 6

Roasted Sweet Potatoes (GF, VG) 3

Roasted Red Bliss Potatoes (GF, VG) 3

Aloo Tikka Masala | Potatoes and Onions in a spiced tomato and coconut gravy (GF, V) Main 13 | Side 8

VT Macaroni & Cheese (V) Main 8 | Side 5

Rice & Beans

Mediterranean Rice (GF, VG) 4

Wild Mushroom Risotto | Blue House Mushrooms and Grated Parm (GF, V) Main 12 | Side 7

Roasted Vegetable Risotto | (GF, VG) Main 12 | Side 7

Cuban Black Beans & Rice | Simmered together with Cilantro, Onions and Garlic (GF, VG) 3

Adobo Pinto Beans | Slow cooked in adobo seasoning (GF, VG) 3

Thai Pineapple Fried Rice | Sesame oil with thai seasoning, chiles, scallion and pineapple (GF, VG) 6

Steamed Jasmine Rice | Long Grain White Thai Rice (GF, VG) 3

Spanish Rice | Jasmine rice cooked with tomatoes, onions, herbs and spices (GF, VG) 3

Yellow Rice | Jasmine rice prepared with Annatto and Adobo (GF, VG) 3

Rice Pilaf | Prepared with carrots, onions, celery, garlic and parsley (GF, VG) 4

Vegetables

Blanched Green Beans topped with lemon zest (GF, VG) 3

Grilled Asparagus (GF, VG) 4

Add Crispy Prosciutto +3

Broccolini | Charbroiled or Blanched (GF, VG) 4

Sauteed Kale (GF, VG) 4

Roasted Brussels Sprouts (GF, VG) 4

Squash & Zucchini Medley with Red Peppers and Onion (GF, VG) 5

Roasted Root Vegetables | Turnips, Beets, Sweet Potatoes, Carrots, Onions (GF, VG) 8

Creamed Spinach (GF, VG) 7

Creamed Corn (GF, VG) 6

Collared Greens (GF, VG) 4

MAINS

Vegetarian

Barbecue Seitan | (GF, VG) 17

Butter Paneer Masala | (GF, V) 15

Aloo Tikka Masala | Potatoes and Onions in a spiced tomato and coconut gravy | Main 13 | Side 8

Wild Mushroom Risotto | Blue House Mushrooms and Grated Parm (GF, V) Main 12 | Side 7

Roasted Vegetable Risotto | (GF, V, VG*) Main 12 | Side 7

Grilled Eggplant | Feta | Mint | Lemon Vinaigrette | (V, GF) 15

Chick Pea & Roasted Vegetable Curry | Served over Basmati Rice | (GF, VG) 15

Vegetable Ratatouille | Roasted Zucchini, Tomato & Eggplant | (GF, VG) 18

*Impossible Meatloaf with Blue House Mushroom Gravy | (GF, VG) 35

MAINS | *Available as Carving Station

Beef

- Grilled Filet Mignon | **56**
- Grilled New York Strip | **52**
- Braised Beef Short Rib | **40**
- *Slow Roasted Prime Rib with Au Jus and Horseradish Aioli | **45**
- *Smoked Beef Brisket with Texas BBQ Sauce | **30**
- *Montreal Smoked Beef Brisket with Dijon | **30**
- *Country Style Meatloaf with Tomato Gravy | **25**

Pork

- *Herb Crusted Pork Roast with Apple Cider Gravy | **15**
- Smoked Pork Loin | **17**
- *Grilled Tenderloin with Dijon Cream Sauce | **17**
- Smoked Pork Butt | **18**
- Grilled Pork Chop | **20**
- *Maple Glazed Ham with Grain Mustard | **20**
- *Whole Smoked Pork Belly with Carolina Mustard | **25**
- Pork Osso Bucco | **30**

Poultry

- *Roast Turkey Breast with Pan Gravy | **20**
- *Smoked Turkey Breast with Alabama White Sauce | **25**
- *Whole Smoked Chicken with Alabama White Sauce | **20**
- Oven Roasted Misty Knoll Chicken | Maple Bourbon Sauce | **20**

Veal, Lamb & Venison

- Veal Marsala | **40**
- Grilled Venison Flank | **72**
- Braised Venison Shank | **80**
- Wienerschnitzel | **38**
- Roast Leg of Lamb | **29**
- Lamb Picanha | **27**

Seafood

- Maryland Style Crab Cakes | **55**
- Oven Roasted Lobster Tails | **60**
- Shrimp Scampi | **45**
- Banana Leaf Mahi Mahi | **30**
- Miso Glazed Atlantic Cod | **25**
- Oven Roasted Salmon | **30**
- Baked Honey Cilantro Salmon | Sweet Chili Garlic Sauce | **30**
- Butter Poached Salmon | **32**
- Paella | Sausage, chicken, saffron rice, mussels and shrimp | **??**

Pasta: *Cavatappi, Farfalle or Penne in one of the following preparations*

- Macaroni & Cheese | Cabot Cheddar | Monument Farms Cream (V) | **Main 8 | Side 5**
- Garlic & Olive Oil | (DF, VG) **8**
- Parm & Pepper | Parmesan | Cabot Butter | Cracked Black Pepper | (V) **8**
- Marinara | Classic Tomato and Basil Marinara | (DF, VG) **8**
- Alfredo | Classic Italian-American Parmesan Cream Sauce | (V) **8**
- Garlic Cream | (V) **8**

WOOD FIRED PIZZA BAR

Starting at \$38 per person, plus flat rate of \$450 for pizza oven staffing & operation

Please note: the wood fired oven is limited on space and pizzas are fired as quickly as possible.

For groups **over 50 guests**, Sicilian style cheese & pepperoni will be added to the menu so the oven space can be dedicated to more artisan pies. For groups **over 75 guests**, we highly recommend supplementing the menu with an additional pasta dish or slider station to keep guests moving through the buffet quickly.

Salad choose one: Garden Salad | Classic Caesar

Garlic Bread Bites: Thick crust dough topped with garlic, cheese and herbs and sliced into strips

12-inch Pizzas Assorted Selections from the Following Ingredients

Sauce Selections | Marinara | Olive Oil | Garlic Cream | Basil Pesto

Cheese Selections | Shredded Mozzarella | Maplebrook Smoked Mozzarella | Fontina

Topping Selections | Pepperoni | Italian Sausage | Bacon | Red Onion

Green Bell Pepper | Caramelized Onion | Roasted Red Peppers | Spinach | Artichokes
Pineapple | Pickled Banana Peppers

Menu Additions and Substitutions:

Pasta: Added for \$8 per person per selection

Bucatini | Tossed in fresh Garlic and Imported Olive Oil

Penne Marinara | Tossed in house-made Marinara

Baked Ziti | Tossed in house-made marinara, ricotta, and topped with mozzarella

Meat or Vegetarian Lasagna

VT Macaroni & Cheese | A guest [and staff] favorite!

Sicilian | Thick crust, topped with house-made Marinara & Mozzarella | Cheese or Pepperoni

Included for all events over 50 guests. Can be added a-la-carte to any menu

Tomato Pie | Focaccia smothered in house-made Marinara, sprinkled with Parmesan and Oregano

PASTA BAR

Starting at \$30 per person

Starters included

Rolls & Butter

Garden Salad or Caesar Salad

Pasta: choose one

Cavatappi | Farfalle | Penne | Spaghetti

Sauces: Marinara Sauce | Pesto | Vodka Sauce

Topping: Shredded Parmesan

A-la-carte toppings: priced per person

Shredded, Fresh Basil +1

Breaded Chicken Cutlets +5

House-made Meatballs +4

CASUAL FARE
Wood Fired Pizza & Pasta Bar

BARBECUE

Sides

Included: Coleslaw | Cornbread

Choose One: VT Mac n Cheese | Macaroni Salad | Potato Salad

Choose One: Mediterranean Rice | Cuban Black Beans & Rice | Adobo Pinto Beans | Steamed Jasmine Rice
Spanish Rice | Yellow Rice | Rice Pilaf | Blanched Green Beans | Grilled Asparagus | Charbroiled Broccolini
Sautéed Kale | Braised Greens

2 Protein Selections Starting at \$45 per person

3 Protein Selections Starting at \$52 per person

Hickory Smoked, Marinated Chicken Thighs

Oven Roasted BBQ Pork Loin

Pulled Pork with Savory BBQ Sauce

Jamacia Jerk Spice Roasted Chicken Breast

Hickory Smoked Beef Brisket [+4]

TACO BAR Recommended for more casual events such as rehearsal dinners

Served with street taco flour & corn tortillas and house made corn tortilla chips

Included Sauces & Sides

Salsa Rioja

Coleslaw

Black Bean & Rice Salad

Shredded Lettuce

Sour Cream

Diced Onion

Shredded Cheese

Cilantro

A-la-Carte Sauces & Sides Priced per person

Salsa Verde .50

Guacamole 1

Grilled Corn 1

Queso 1

Hot Sauce .50

Fresh Avocado 2

Refried Beans 1

Black Olives 1

Jalapenos 1

Pineapple Salsa 1

Roasted Yams 2

Pickled Red Onions 1

2 Protein Selections Starting at \$45 per person

3 Protein Selections Starting at \$50 per person

Pulled Pork (DF, GF)

Green Chile Chicken | Lime | Adobo | Chile | Cilantro | Garlic (DF, GF)

Ground Beef | Lime | Adobo | Chile | Cilantro | Garlic (DF, GF)

Chile Lime Shrimp | Lime | Adobo | Chile | Cilantro | Garlic (DF, GF) [+6pp]

Seared or Fried Haddock | Cajun Seasoning (DF) [+6pp]

Roasted Yams (DF, GF, V, VG)

BAKED POTATO BAR

Petite Russet Potatoes rubbed in oil and salt and roasted until tender | Starting at \$18 per person

Included Toppings: Cabot Sour Cream | Shredded Cheddar | Butter | Bacon | Scallions

A-la-Carte Toppings Priced per person

Beef or Veggie Chili 3

Shredded Chicken 3

Seasoned Ground Beef 3

Grilled Corn 1

Pulled Pork 3

Queso 1

Black Beans 1

Pico de Gallo 1

Fresh or Pickled Jalapeno 1

Pimento Cheese 1

Grilled Broccolini 1

Alabama White Sauce 1

BBQ Sauce .50

Bleu Cheese 1

Refried Beans 1

SALADS & SIDES | *priced per person*

- Backyard BBQ Coleslaw | **4**
- Cilantro & Lime Slaw | **4**
- Garden Salad Little Leaf Greens, Cucumber, Cherry Tomato, Honey Lemon Vinaigrette | **3**
- Country Potato Salad | **5**
- Hamburg Apple, Scallion & Potato Salad | **6**
- Tortellini Pasta Salad with Pesto | **6**
- Hawaiian Macaroni Salad with Creamy Scallion Dressing | **4**
- Pasta Salad in vinaigrette with artichokes, olives and sun dried tomatoes | **5**
- Macaroni & Cheese | **5**
- Watermelon Salad | **5**
- Quinoa and Roasted vegetable salad | **5**
- Caprese Salad | **4**
- Sesame & Soba Noodle Salad | **6**

SLIDERS | *priced per person*

Served on house-made slider buns

- BBQ Pulled Pork Sliders | **8**
- Chicken Salad (Classic or Curried) Sliders | **8**
- Cheeseburger Sliders | **8**
- Fried Chicken Sliders | **8**

STREET TACOS

- Carnitas, salsa verde, slaw | **5**
- Shrimp with mango salsa & slaw | **6**
- Carne Asada Steak Tacos with Fire Roasted Salsa | **5**
- Pork Al Pastor with Pineapple Salsa | **4**
- Chipotle Chicken with Salsa Verde | **4**
- Chorizo with Salsa Verde | **5**
- Picadillo 'Tacos Americanos' with Lettuce, Pepper Jack Cheese and Sour Cream | **3**

DESSERT MENU
Desserts, Gelato and Coffee

DESSERTS

A La Carte Desserts

Assorted French Macarons | **\$135 per 72 pieces**

House Baked Cookies | **\$48 per 24 pieces**

Choice of Chocolate Chip, Oatmeal Raisin or Sugar

Classic Cannoli | **\$55 per 24 pieces**

Strawberry Shortcake | King Arthur Biscuit | Cabot Whipped Cream | **\$7 per person**

Substitute Blackberry, Rhubarb, Blueberry or Apple

Warm Apple Crisp with House Made Vanilla Gelato | **\$7 per person**

Dessert Displays | priced per 25 guests

Classic Assortment | **112**

Includes Chocolate Chip Cookies, Chocolate Fudge Brownies and French Macarons

Specialty Dessert Bars | **150**

Includes Lemon Bars, Blondies with Toffee Chunks, Brownies with Chocolate Chips, and Marshmallow Cripsies

Gelato Cart | \$6 per guest

Choose up to six custom flavors to be served from our gelato cart

From the classics [Vanilla, Chocolate, Strawberry]

To the creatives [Fresh Fruit Sorbets, Feature your Favorite Candy] and everything in between

Coffee Station | \$3 per guest

Regular and Decaf Coffee | Hot Water | Assorted Teas | Creamers and Sweeteners



LATE NIGHT FOOD | priced per guest

Grilled Cheese Bites | **5**

Add Tomato Soup Shooters | **2**

Mac n' Cheese | **5**

Cheese or Pepperoni Pizza | **20**

Chicken Tenders with Dipping Sauces | **6**

LATE NIGHT MENU

The Vermonter

\$60 per person

Cocktail Hour

Switchback Fondue | House Baked Challah Bites
Vegetable Crudite with Assorted Dips
Cheese & Charcuterie Board

Starters

Little Leaf Greens | Cucumber | Cherry Tomatoes
Shredded Carrots | Honey Lemon Vinaigrette
House baked Challah Rolls with Cabot butter

Mains

Roasted Chicken Breast | Maple Bourbon Glaze
New England Pot Roast Brisket
Cabot Cheddar Macaroni & Cheese
-or- Roasted Red Potatoes
Roasted Summer Squash & Zucchini

La Villa

\$52 per person

Cocktail Hour

Mini Meatballs | Marinara | House Focaccia Crostini
Vegetable Crudite with Assorted Dips
Cheese & Charcuterie Board

Starters

Little Leaf Greens | Red Onion | Cherry Tomatoes
Balsamic Vinaigrette
Focaccia | Herbs & Olive Oil

Mains

Classic Meat -or- Vegetarian Lasagna
Porchetta | Garlic & herb rubbed pork belly
Cavatappi with Olive Oil and Fresh Crushed Garlic
-or- Eggplant, Onion, Tomato and Bell Peppers
Sautéed with a Sweet & Sour Almond Sauce
Crispy Garlic Broccolini

The Old Lantern

\$60 per person

Cocktail Hour

Vermont Cheese Board
Vegetable Crudite with Assorted Dips
Charcuterie Board

Starters

Mixed Greens | Cucumber | Cherry Tomatoes
Shredded Carrots | Citrus Vinaigrette
House baked Challah Rolls with Cabot butter

Mains

Roasted Honey Chili Lime Salmon
Grilled Sirloin with Butter & Burgundy Sauce
Mashed Yukon Gold Potatoes
Charred Broccolini

The New Vermonter

\$52 per person

Cocktail Hour

Grilled Vegetable Display | Soy Ginger Vinaigrette
Mango Chutney
Bahn Mi Sliders

Starters

Mixed Greens | Shredded Red Cabbage
Cucumber | Carrots | Soy Ginger Vinaigrette
Thick-Sliced Baguette with Cabot Butter

Mains

Thai Green -or- Red Curry
Chicken, Shrimp or Tofu in a Spiced Coconut Broth
with Squash, Zucchini, Onion and Bell Peppers
Vermont Chicken Curry | Chicken or Seitan with
Potatoes, Onions, Carrots, Rutabaga and
Japanese Spiced Gravy with VT Apples & Honey
Steamed Jasmine Rice
Sesame Noodle Salad
Chili Garlic Broccolini

Backyard Barbecue

\$55 per person

Cocktail Hour

House Made Potato Chips | Caramelized Onion Dip
-or- Chile con Queso House Made Tortilla Chips
Vegetable Crudite with Assorted Dips

Starters

Chopped Romaine | Red Onion | Cherry Tomatoes
Carrots | Ranch Dressing
Corn Muffins with Cabot Butter

Mains

Served with Four House-Made BBQ Sauces
Smoked Pork Butt
BBQ Chicken Thighs
Country Potato Salad -or- Vermont Mac n' Cheese
Homestyle Coleslaw

The Snowbird

\$52 per person

Cocktail Hour

Jerk Chicken Dip with House Made Tortilla Chips
-or- Shrimp Ceviche with Plantain Chips
Vegetable Crudite with Assorted Dips

Starters

Little Leaf Greens | Red Onion | Cucumber
Mango | Citrus Vinaigrette
Sliced Puerto Rican Pan Sobao with Cabot Butter

Mains

Trinidadian Chicken Curry | Chicken Breast | Onion
Potato | Mildly Spiced Gravy
Jamaican Jerked Chicken -or- Pork
Coconut Rice
Fried Plantains -or- Cornmeal & Okra Stewed
in the Classic Style of the U.S. Virgin Islands
Braised Seasonal Greens

Mira Flores

\$60 per person

Cocktail Hour

Chips & Salsa
Queso Fundido

Starters

Mixed Greens | Red Onion | Grilled Corn
Queso Fresco | Honey Lime Vinaigrette
Warm Flour Tortillas with Cabot Butter
-or- French Bread with Cabot Butter

Mains

Hatch Red Chile Enchiladas -or- Pork Al Pastor
Santa Maria Tri-Tip
Pinto Beans
Arroz Amarillo
Grilled Corn -or- Calabacitas

From the Garden

\$40 per person

Cocktail Hour

Chips & Salsa
Vegetable Crudite with Assorted Dips

Starters

Mixed Greens | Citrus Vinaigrette
Kaiser Rolls with Cabot Butter

Mains

Chickpea Tikka Masala
Farmhouse Ratatouille
Roasted Sweet Potatoes
Vegetable Biryani -or- Creole Red Beans & Rice

Allergy & Dietary Restriction Accommodations:

Many items on our menus can be altered to accommodate a variety of dietary restrictions. Our catering team will work with you to ensure the safety and enjoyment of all guests. Each of the menus includes ingredient indicators based on the standard preparation of each dish

DF: Dairy Free | **GF:** Gluten Free | **V:** Vegetarian | **VG:** Vegan

*Alternative preparation available

Price Guarantee:

All menu items and pricing are subject to product availability and market values. Final pricing will be confirmed 30 days prior to the event date. Item pricing does not include VT Meals Tax or Gratuity.



**Scan the QR Code
to submit a catering inquiry
or view our menus online**