

Lake Champlain Community Sailing Center Backyard Bistro Catering Menu 2022

Hors D'oeuvres

Scallops Wrapped in Bacon

Goat Cheese filled and Bacon Wrapped Dates

Asparagus and Smoked Mozzarella Wrapped in Prosciutto

Spicy Korean Beef, herbed cream cheese and sliced cucumber

Cajun Shrimp skewer with mango salsa

\$ 4.00 piece

Smoked Salmon with Chive Mascarpone Cheese on Cucumber

Marinated Chicken Skewers with yogurt dill sauce

Cherry Tomato, Basil, Mozzarella Skewer

Pesto tortellini sun dried tomato Skewer

Grilled Maple Mustard Brussel Sprouts Skewer

Antipasto Skewer (Kalamata Olive, Artichoke, fresh mozzarella and tomato)

Stuffed European Cucumbers with Feta, Kalamata Olives and Tomato Salad

\$3.50 piece

Italian Meat Stromboli

Spanikopita: Feta and Spinach Filled Phyllo Crisp

Assorted Bruschetta: Mushroom Sage, Black Olive Tapenade, Tomato Basil

Assorted Flatbreads

Mini Chicken and Cheese tacos

\$3.00 piece

Stationary Platters

Fruit, Cheese, Olives and Crackers

\$100 per 25 people

Antipasto Platter: Assorted Italian Meats, Olives, Roasted Peppers &

Marinated Artichoke Hearts

\$100 per 25 people

Crudite: assortment of sliced vegetable and dips

\$65 per 25 people

Shrimp Cocktail with Spicy Horseradish Cocktail Sauce

(priced per pound)

Vt Cheddar and Switchback fondue with diced bread and sliced vegetables

\$120 per 50 people

Grilled Menu

Salads choose one:

Garden Greens, sliced strawberries, clover goat cheese, toasted almonds and lemon vinaigrette(Spring, Summer)

Baby Spinach, diced watermelon, feta cheese and mint with balsamic vinaigrette (Spring, Summer)

Garden Greens, roasted sweet potatoes, toasted walnuts and feta with vinaigrette (Fall)

Caesar Salad, crispy Romaine lettuce, shaved parmesan, croutons and house made dressing

Side Dishes choose two:

Quinoa Salad with roasted summer squash, zucchini, Garbanzo beans (GF)

Rice and black bean salad with roasted vegetable and corn (GF)

Pasta Salad with artichokes and sundried tomatoes

Roasted Red Potatoes (GF)

Proteins:

Grilled Steak , Chicken, Salmon

\$38.00 per person choice of one protein

\$43.00 per person choice of two proteins

Additional items to add on:

Roasted Brussels sprouts

Asian Slaw Cabbage, mint and basil, roasted banana peppers, sliced peaches and tahini dressing

Caprese Salad, sliced tomatoes, local fresh mozzarella, basil

Grilled Eggplant, mint, feta and cumin vinaigrette

Blanched Green Beans, sun dried tomatoes and drizzled lemon infused olive oil

Stations:

Taco Bar

Choice of two proteins:

BBq Pork, Salsa Chicken, Citrus baby shrimp, Seasoned local ground beef
and Jack fruit (V)

Rice and Bean or Quinoa and Bean Salad

Cabbage Slaw

Shredded cheese Blend

Flour and/or corn tortillas, salsa, sour cream and guacamole

Slider Bar

Small Local Beef patties

Roasted sliced Beets

Sliced Cabot Cheddar and Crumbled Gorgonzola

Lettuce, tomato slices, pickles, caramelized onion

Mayo, Dijon Mustard, Ketchup

Rolls

Homemade Potato Chips

Pricing for the above stations will depend on the number of guests and the amount of other menu items orders