Backyard Bistro

CATERING MENUS

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, our team will curate a culinary experience to mirror your distinct tastes.

DF Dairy-Free **GF** Gluten-Free **V** Vegetarian **VG** Vegan ***** available on request

HORS D'OEUVRES & SMALL BITES

GRAZING TABLES | *priced per person*

Deluxe | Vermont & Imported Cheese, Italian Meats, Berries, Grapes, Dried Fruits, Sliced Vegetables, Assorted Dips, Assorted Crackers, Rice Crackers (GF).....$10

Premium Upgrades

+ Antipasto: Olives, Peppers, Artichoke Hearts, Assorted Pickled Vegetables +$2
+ Exclusively Vermont Cheeses +$2
+ Exclusively Vermont Cured Meats +$3
+ Cheese Fondue +$2

ARTISAN BOARDS & DISPLAYS | *priced per 25 guests*

Charcuterie Board | VT & Imported Artisanal Cheeses, Italian Meats, Fresh + Dried Fruits & Berries, Crackers (GF*).....$165

Cheese Board | Artisanal Cheeses, Fresh + Dried Fruits & Berries, Crackers (V, GF*).....$140

+ Exclusively Vermont Cheeses +$2 per person
+ Exclusively Vermont Cured Meats +$3 per person

Antipasto Platter | Italian Meats, Olives, Roasted Peppers, Marinated Artichoke Hearts (DF, GF).....$145

Crudité Platter | Sliced Vegetables, Assorted Dips (V, VG*, DF*, GF).....$85

Shrimp Cocktail | Spicy Horseradish Cocktail Sauce, Lemons (DF, GF).....Market

Switchback & Cheddar Fondue | VT Cheddar, Sliced Vegetables, Diced Bread (V, GF*).$75

SPECIALTY BITES | *priced per serving*

Vegetarian

Spanakopita | Phyllo Dough, Feta, Spinach (V).....$5

Kitchen note: sold by the 40

Crispy Bruschetta | Mushroom & Sage —or— Black Olive Tapenade —or— Tomato & Basil (DF, V, VG).....$5

Assorted Flatbreads | Various Selections.....$4

Vegetarian Spring Rolls | Sweet Chili Dipping Sauce (V, VG) $4
Kitchen note: sold by the 48

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

French Onion Stuffed Mushrooms (V, GF) $4

Mushroom Arancini (V) $5

Mini Quiche | Various Selections (V*) $5

Seafood

Smoked Salmon on Cucumber | Chive Mascarpone Cream Cheese (GF) $5

Ahi Tuna Poke Crisp | Seaweed Salad, Chipotle Aioli (GF) $6

Mini Crab Cakes | Chipotle Aioli $6

Scallops Wrapped in Applewood Bacon (DF, GF) $8

Meat

Backyard Stromboli | Italian Meats, Cheese, Olives, Peppers, Mushrooms $4

Beef Empanadas | Chipotle Herb Dipping Sauce $4

Mini Italian Meatballs | Marinara (DF) $5

Swedish Meatballs | Gravy (DF) $5

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

Chicken Teriyaki Meatballs | Grilled Pineapple (GF) $5

Bacon-Wrapped Dates | Stuffed with VT Goat Cheese (GF) $7

Beef Tartare | Served on House-Made Potato Chips (DF, GF) $6

Taquitos | Salsa Rioja $6

SKEWERS & SPOONFULS | *priced per serving*

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

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

Tortellini Skewers | Pesto, Sun-Dried Tomato (V) $5

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

Antipasto Skewers | Kalamata Olive, Artichoke, Mozzarella, Tomato (GF, V) $5
Kitchen note: sold by the 100

Cajun Shrimp Skewers | Mango Salsa (DF, GF) $6

SNACKS | *priced per 50 guests*

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

House-Made Corn Tortilla Chips | Salsa Rioja (DF, VG) $50
+ Salsa Verde +$8 | Guacamole +$10 | Mexican Street Corn +$10 | Queso +$8

Hummus with Toasted Flatbread $55

BUFFET DINNER PACKAGES

Select from each of the following.

BREAD | *choose one*

Dinner Rolls & Butter
Cornbread & Butter
Focaccia | Garlic-Herbed with Olive Oil, or Sun-Dried Tomato & Herb

SIDE / STARTER SALAD | *choose one*

Mesclun Mix | Tomato, Cucumber, House Lemon Vinaigrette (DF, GF, V, VG*).....included
Classic Caesar | Romaine, Croutons, Parmesan, Caesar Dressing.....+$2
Crispy Lettuce Mix | Clover Goat Cheese, Toasted Almonds, Fresh Strawberries, Lemon Vinaigrette (V, GF).....+$4
Arugula | Roasted Pear, Cranberries, Feta, Balsamic Vinaigrette (V, GF).....+$3

MAINS

We encourage selections to be made across tiers! Final pricing will be adjusted accordingly.

***Tier One** 2 entrées starting at $85 per person*

Atlantic Cod | Stewed Tomato, Caper, Lemon Sauce (DF, GF)
Grilled Duck Breast | Grand Marnier Orange Sauce (DF, GF)
Maine Lobster Risotto (GF)
Dry Rub Beef Tenderloin Carving Station | Pinot Noir Sauce (DF, GF)
Roasted Prime Rib Carving Station | Au Jus (DF, GF) (price varies on recent volatility)

***Tier Two** 2 entrées starting at $75 per person | 3 entrées starting at $75 per person*

Cajun Grilled Flank Steak | Shallot Red Wine Jus (DF, GF)
Oven Roasted All-Natural Chicken | Italian Herb Marinated (GF)
Baked Honey Cilantro Salmon | Sweet Chili Garlic Sauce (DF, GF)
Maple Brined Pork Loin (GF)

***Tier Three** 2 entrées starting at $62 per person*

Lasagna | Roasted Zucchini & Squash, Eggplant (V)
Risotto | Roasted Mushrooms & Vegetables (GF, V, VG*)
Cavatappi | Roasted Vegetables (VG) — optional Pesto Cream Sauce (V) (VG)
VT Ham | Honey Glaze (GF)
Maple Smoked Pork Loin | (GF, DF)
Paneer Butter Masala
Roasted Vegetable Risotto (GF, VG)
Grilled Eggplant | Feta, Mint, Lemon Vinaigrette (V)
Chickpea & 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 à-la-carte pricing of $5–9 per selection.

Potatoes & Pasta

- Classic Mashed Potatoes (GF, V)
- Potato Gratin (GF, V)
- Roasted Sweet Potatoes (GF, VG)
- Roasted Red Bliss Potatoes (GF, VG)
- Aloo Tikka Masala | Potatoes & Onions in a Spiced Tomato-Coconut Gravy
- VT Macaroni & Cheese (V)

Rice & Beans

- Mediterranean Rice (GF, VG)
- Wild Mushroom Risotto | Arborio Rice, Blue House Mushrooms, Grated Parmesan (GF, V)
- Quinoa Salad (GF, VG)
- Rice & Black Bean Salad (GF, VG)
- Cuban Black Beans & Rice | Simmered with Cilantro, Onions & Garlic (GF, VG)
- Thai Pineapple Fried Rice | Sesame Oil, Thai Seasoning, Chiles, Scallion & Pineapple (GF, VG)
- Steamed Jasmine Rice | Long-Grain White Thai Rice (GF, VG)

Vegetables

- Blanched Green Beans | 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 | Red Peppers & Onion (GF, VG)
- Roasted Root Vegetables | Turnips, Beets, Sweet Potatoes, Carrots, Onions (GF, VG)
- Collard Greens (GF, VG)

À LA CARTE BUFFET SELECTIONS

All pricing is based on market value and subject to change. Finalized prices will be confirmed 30 days prior to the event date.

BREAD

Dinner Rolls with Vermont Butter.....$3
Cornbread with Honey Butter.....$2
Challah Rolls with Butter.....$3
Pretzel Bites with Dijon.....$4
Focaccia | Garlic-Herbed with Olive Oil, or Sun-Dried Tomato & Herb.....$2

SALAD

Mesclun Mix | Tomato, Cucumber, House Lemon Vinaigrette (DF, GF, V, VG*).....$4
Classic Caesar | Romaine, Croutons, Parmesan, Caesar Dressing.....$5
Crispy Lettuce Mix | Clover Goat Cheese, Toasted Almonds, Fresh 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).....$8
Shredded Kale | Cranberry, Pumpkin Seed, Shredded Carrot, Maple Balsamic.....$7
Baby Spinach | Bacon, Charred Onion, Cheddar, Maple Balsamic.....$7

MAINS | ** carving stations*

Beef

Grilled Filet Mignon.....$56
Grilled New York Strip.....$52
Braised Beef Short Rib.....$48
*Slow Roasted Prime Rib | Au Jus & Horseradish Aioli.....$52
*Smoked Beef Brisket | Texas BBQ Sauce.....$38
*Country-Style Meatloaf | Tomato Gravy.....$34

Pork

*Herb-Crusted Pork Roast | Apple Cider Gravy.....$32
Smoked Pork Loin.....$32
*Grilled Pork Tenderloin | Dijon Cream Sauce.....$36
Smoked Pork Butt.....$28
Grilled Pork Chop.....$34
*Maple-Glazed Ham | Grain Mustard.....$34
*Whole Smoked Pork Belly | Carolina Mustard.....$32

Poultry

*Roast Turkey Breast | Pan Gravy.....$26

*Smoked Turkey Breast | Alabama White Sauce.....$28
*Whole Smoked Chicken | Alabama White Sauce.....$26
Oven Roasted Misty Knoll Chicken | Maple Bourbon Sauce.....$28

Veal, Lamb & Venison

Veal Marsala.....$46
Roast Leg of Lamb.....$38

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 & Shrimp.....Market — starting at $55

Vegetarian

Aloo Tikka Masala | Potatoes & Onions in a Spiced Tomato-Coconut Gravy.....Main $13 | Side $8
Wild Mushroom Risotto | Blue House Mushrooms & Grated Parmesan (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
Chickpea & Roasted Vegetable Curry | Served over Basmati Rice (GF, VG).....$15
Vegetable Ratatouille | Roasted Zucchini, Tomato & Eggplant (GF, VG).....$18

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

Macaroni & Cheese | Cabot Cheddar, Monument Farms Cream.....Main $8 | Side $5
Garlic & Olive Oil.....$8
Parm & Pepper | Parmesan, Cabot Butter, Cracked Black Pepper.....$8
Marinara | Classic Tomato & Basil Marinara.....$8
Alfredo | Classic Italian-American Parmesan Cream Sauce.....$8
Garlic Cream.....$8

SIDE DISHES

Chilled Salads & Sides

Rice & Black Bean Salad.....$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
Pasta Salad in Vinaigrette | Artichokes, Olives & Sun-Dried Tomato.....$5

Tortellini Pasta Salad | Pesto.....$6
Hawaiian Macaroni Salad | Creamy Scallion Dressing.....$5

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 & Onions in a Spiced Tomato-Coconut Gravy.....Main $13 | Side $8
Macaroni & Cheese (V).....$5

Rice & Beans

Mediterranean Rice (GF, V, VG*).....$4
Mushroom Risotto | Blue House Mushrooms & Grated Parmesan (GF, V)...Main $12 | Side $7
Roasted Vegetable Risotto (GF, V, VG*).....Main $12 | Side $7
Cuban Red Beans & Rice | Simmered with Cilantro, Onions & Garlic.....$3
Thai Pineapple Fried Rice | Jasmine Rice Fried in Sesame Oil with Thai Seasoning, Chiles, Scallion & Pineapple.....$6
Steamed Jasmine Rice | Long-Grain White Thai Rice.....$3
Rice Pilaf | Carrots, Onions, Celery, Garlic & Parsley.....$4

Vegetables

Blanched Green Beans | Lemon Zest, Extra Virgin Olive Oil.....$3
Grilled Asparagus.....$4
+ Crispy Thick Cut Bacon +$3
Charbroiled Broccolini.....$4
Sautéed Kale.....$4
Roasted Brussels Sprouts.....$4
Squash & Zucchini Medley | Red Peppers & Onion.....$5
Roasted Root Vegetables | Turnips, Beets, Sweet Potatoes, Carrots, Onions.....$8

CASUAL FARE

BARBECUE

2 Protein Selections starting at $50 per person | 3 Protein Selections starting at $57 per person

Proteins

Hickory Smoked, Marinated Chicken Thighs
Oven Roasted BBQ Pork Loin
Hickory Smoked Beef Brisket.....+$4 pp
Pulled Pork | Savory BBQ Sauce
Jamaican Jerk Spice Roasted Half Chicken

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

TACO BAR | *recommended for more casual events such as rehearsal dinners*

2 Protein Selections starting at $50 per person | 3 Protein Selections starting at $55 per person

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

Proteins

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).....+$6 pp
Seared or Fried Haddock | Cajun Seasoning (DF).....+$6 pp
Roasted Yams (DF, GF, V, VG)

Included Sauces & Sides

Black Bean & Rice Salad	Coleslaw	Sour Cream
Salsa Rioja	Diced Onion	Shredded Cheese
Shredded Lettuce	Cilantro	Flour & Corn Tortillas

À-la-Carte Sauces & Sides *priced per person*

Salsa Verde +$.50	Guacamole +$1	Grilled Corn +$1
Hot Sauce +$.50	Fresh Avocado +$2	Refried Beans +$1
Jalapeños +$1	Pineapple Salsa +$1	Pickled Red Onions +$1
Queso +$1	Black Olives +$1	Roasted Yams +$2

WOOD-FIRED PIZZA BAR

Starting at $43 per person, plus a 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.

Package Includes

Salad | Choose one: Garden Salad or Classic Caesar

12-inch Pizzas | Assorted selections from the following

+ Sauces: Marinara, Olive Oil, Garlic Cream, Basil Pesto
+ Cheeses: Shredded Mozzarella, Maplebrook Smoked Mozzarella, Fontina
+ Toppings: Pepperoni, Italian Sausage, Bacon, Red Onion, Green Bell Pepper, Caramelized Onion, Roasted Red Peppers, Spinach, Artichokes, Pineapple, Pickled Banana Peppers

Menu Additions or Substitutions

Pasta | Added for $9 per person per selection

+ Bucatini | Tossed in fresh Garlic & Imported Olive Oil
+ Penne Marinara | Tossed in house-made Marinara
+ Baked Ziti | House-made Marinara, Ricotta, topped with Mozzarella
+ Meat or Vegetarian Lasagna

Sicilian | Thick crust, square-sliced, topped with house-made Marinara & Mozzarella. Cheese or Pepperoni. Included for all events over 50 guests; can be added à la carte to any menu.

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

PASTA BAR

Starting at $35 per person

Package Includes

Rolls & Butter

Salad | Garden Salad or Caesar Salad

Pasta | Choose one: Cavatappi, Farfalle, Penne, Spaghetti

Sauces | Marinara, Pesto, Vodka Sauce

Topping | Shredded Parmesan

À-la-Carte Toppings *priced per person*

Shredded Fresh Basil +$1 Breaded Chicken Cutlets +$5 House-made Meatballs +$4

LATE NIGHT MENU

Grilled Cheese Bites.....$5

+ Tomato Soup Shooters +$2

Mac n’ Cheese.....$5

Cheese or Pepperoni Pizza.....$20 each

Chicken Tenders | Dipping Sauces.....$6

LUNCHEON

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 | Pesto.....$6
Hawaiian Macaroni Salad | Creamy Scallion Dressing.....$4
Pasta Salad in Vinaigrette | Artichokes, Olives & Sun-Dried Tomatoes.....$5
Macaroni & Cheese.....$5
Watermelon Salad.....$5
Quinoa & Roasted Vegetable Salad.....$5
Caprese Salad.....$4
Sesame & Soba Noodle Salad.....$6

SLIDERS | *served on house-made slider buns | priced per person*

BBQ Pulled Pork Sliders.....$10
Chicken Salad Sliders | Classic or Curried.....$10
Cheeseburger Sliders.....$10
Fried Chicken Sliders.....$10

STREET TACOS

Carnitas | Salsa Verde, Slaw.....$5
Shrimp | Mango Salsa & Slaw.....$6
Carne Asada Steak | Fire-Roasted Salsa.....$5
Pork Al Pastor | Pineapple Salsa.....$4
Chipotle Chicken | Salsa Verde.....$4
Chorizo | Salsa Verde.....$5

DESSERT

À LA CARTE DESSERTS

Assorted French Macarons.....$135 per 72 pieces
House-Baked Cookies | Choice of Chocolate Chip, Oatmeal Raisin or Sugar....$48 per 24 pieces
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 | House-Made Vanilla Gelato.....$7 per person

DESSERT DISPLAYS | *priced per 25 guests*

Classic Assortment | Chocolate Chip Cookies, Chocolate Fudge Brownies & French Macarons.....$112

Specialty Dessert Bars | Lemon Bars, Blondies with Toffee Chunks, Brownies with Chocolate Chips & Marshmallow Crispies.....$150

GELATO CART

Choose up to six custom flavors | Served from our gelato cart — from the classics (Vanilla, Chocolate, Strawberry) to the creatives (fresh fruit sorbets, your favorite candy mixed in, or more!)

COFFEE STATION

Regular & Decaf | Creamers & Sweeteners.....$4 per guest

BAR SERVICES

All bar services are priced by consumption to help manage costs for your event. We welcome a conversation to tailor the bar to your specific needs.

BAR SET-UP FEE

Bar Set-Up | Set-up & break-down, ice, licensing & insurance, server labor.....$1,000

Rental glassware not included — we will assist with the rental process. Compostable plastic cups available.

$2,000 beverage minimum required.

BEER

Local Vermont — 12 oz Cans

Fiddlehead IPA, Von Trapp Helles Lager, Zero Gravity ConeHead & Green State Lager, Switchback.....$7

Local Vermont — 16 oz Cans

Fiddlehead, Burlington Beer Co., Lush, Foam, Black Flannel | and many more.....$9

Draft Beer

Available based on guest count. Kegs available for larger groups — pricing based on selection.

Cider

Shacksbury, Citizen Cider or Stowe Cider | pricing varies by size & selection.....Market

Domestic

Budweiser, Bud Light, Michelob Ultra, Miller High Life, Labatt.....$5

Non-Alcoholic Beer

Athletic Brewing | Golden, Free Wave Hazy IPA, Guinness 0.0.....Market

WINE | *starting at $9 per glass / $36 per bottle*

We have access to a wide variety of wines — the selection can be tailored to your preferences.

White

Principato Pinot Grigio.....$9 / $36

William Hill Chardonnay.....$9 / $36

Rosé

Selection varies by season — ask about current availability.

Red

Hayes Ranch Red Blend.....$9 / $36

Château Souverain Cabernet.....$9 / $36

Montes Malbec.....$9 / $36

Nicholas Pinot Noir.....$9 / $36

MIXED DRINKS & SIGNATURE COCKTAILS

House spirits below are our starting level — we can accommodate any brand preference.

House Spirits

Tito's Vodka, Tanqueray Gin, Sauza Tequila, Bacardi Rum, Jim Beam, Dewar's Scotch $12

Signature Cocktails

Bee's Knees, Margarita (classic, flavored or spicy), Lavender Lemonade, Mojito, Old Fashioned, Aperol Spritz or Hugo Spritz $12

Have a favorite spirit? We'll build you a custom signature cocktail around it.

NON-ALCOHOLIC BEVERAGES & MIXERS

Sodas & Mixers

Tonic, Club Soda, Pepsi, Diet Pepsi, Ginger Ale ..... included

Cranberry, Orange Juice, Grapefruit Juice ..... included

Fresh Lemon & Lime Margarita Mix, Spindrift Lemon Seltzer, Iced Tea, Lemonade ..... included

Mocktails

Lavender Lemonade, Hugo Spritz, Margarita, Mojito, Paloma ..... Market

Prices do not include Vermont State 10% tax and 20% gratuity. Bar service is customizable — contact us to discuss your event.