



PASSED APPS



\$18PP - CHOOSE FOUR
ADDITIONAL ITEMS \$4.5 EACH

Prosciutto Wrapped Dates

Bayley Hazen blue, balsamic glaze

Lump Crab Cakes

Old Bay remoulade

Buttermilk Fried Vermont Chicken

Hot honey

Ahi Tuna Tartare

Sriracha aioli, cucumber

Maplebrook Farm Caprese Skewers

Cherry tomatoes, pesto

Cast Iron Seared Scallops

Sage brown butter

Wild Mushroom Crostini

Vermont chevre

Black Bean Taquitos

Lime crema

Little Meatballs

Spicy marinara, shaved parmesan

Dry Rubbed Steak Crostini

Horseradish creme fraiche, pickled red onions

Hamachi Crudo

Pickled jalapeno, avocado

Spice Grilled Shrimp

Harissa aioli

Sweet Corn Hush Puppies

Honey butter

Stuffed Mushrooms

Artichoke cream

LaPlatte River Angus Farm Beef Sliders

Caramelized onions, house pickles, shredded lettuce, dijonnaise

Vermont Bean Crafters Chickpea Sliders

Lemon tahini yogurt, pickled red onions





STATIONARY BOARDS



\$18PP

Harvest Mezze

*Seasonal rotation of raw, roasted,
& preserved vegetables with several dips*

Roasted carrots with tahini labneh, salted radishes & whipped butter,
assorted Pitchfork Farm pickles, marinated cherry tomatoes, hummus & crudites,
pomegranate glazed delicata squash, marinated mushrooms

Vermont Artisan Cheeses

Abundance of hand made cheeses from Vermont farms with all the fixins
Bayley Hazen blue, Champlain Valley Triple Creme, Cabot cheddar,
Eleven Brothers, Vermont Creamery Bonne Bouche, Moses Sleeper,
mixed nuts, marinated olives, Blake Hill Farm fruit preserves, lavash crackers,
Red Hen Bakery baguette

Butcher's Board

Curated selection of fine meats with classic accouterments
Prosciutto, coppa, mortadella, pate, salami, & hams
with pickled onions, grainy mustard, dried fruits, grilled breads, & olives



STATIONARY HORS D'OEUVRES

PACKAGE ONE

**\$15PP - CHOOSE THREE
ADDITIONAL ITEMS \$5 EACH**

Elote Dip

Heirloom tortilla chips

Spinach & Artichoke Dip

Heirloom tortilla chips

French Fries

Aioli, ketchup

Sweet & Spicy Brussels

*Fried brussels sprouts,
maple sriracha glaze*

House Chips & Salsa

*Fresh guacamole and salsa roja
with heirloom tortilla chips*

Chorizo Con Queso

*Vermont Salumi chorizo,
pickled chiles, house queso,
heirloom tortilla chips*

Vegetable Spring Rolls

Thai chili sauce, scallions

PACKAGE TWO

**\$21PP - CHOOSE THREE
ADDITIONAL ITEMS \$7 EACH**

***FEEL FREE TO SUBSTITUTE
CHOICES FROM PACKAGE ONE**

Dry Rubbed Chicken Wings

ranch dressing

Rock Crab Gratin

Sourdough crostini

Prosciutto Wrapped Asparagus

Grilled asparagus, Vermont chevre

LaPlatte River Angus Farm Beef Sliders

*Caramelized onions, house pickles,
shredded lettuce, dijonaise*

Slow Cooked Pork Sliders

Cilantro lime slaw

Vermont Bean Crafters Chickpea Sliders

Lemon tahini yogurt, pickled red onions

FIN RAW BAR

\$32PP

*An abundant selection of raw and prepared fish
and shellfish from the Northeast and beyond*

*Oysters on the Half Shell, Shrimp Cocktail, Tuna Crudo,
Grilled Lobster Tails, Stuffed Littleneck Clams
Served with drawn butter, cocktail sauce,
mignonette, remoulade, and lemons*



PLATED DINNERS

Sit back and relax while our team crafts a memorable and delicious experience for your meeting, reception, or party.

Our plated dinner packages are tailored to meet your event aesthetic, budget, and dietary preferences.

Some seasonal produce availability applies here and there, and custom menus are always available!

PACKAGE ONE

\$46PP

FIRST COURSE

Choose two

BABY GREENS SALAD

Shaved carrots & radishes, cherry tomatoes, cucumber, feta, red wine vinaigrette

ROASTED GARLIC & POTATO SOUP

Herb oil

ARUGULA & FENNEL SALAD

Toasted almonds, Vermont chevre, Pitchfork Farm beets, citrus vinaigrette

CUCUMBER GAZPACHO

Marinated tomatoes, Maplebrook Farm feta

CAESAR SALAD

Romaine hearts, house dressing, garlic croutons, shaved parm

HEIRLOOM SQUASH SOUP

Sage brown butter

SECOND COURSE

Choose two

LAPLATTE RIVER FARM SIRLOIN STEAK

Roasted garlic whipped potatoes, chimichurri

DRY RUBBED GRILLED CHICKEN

Crushed fingerlings, tarragon aioli

ROASTED WILD MUSHROOMS

Nitty Gritty Polenta, braised kale

SPICE CRUSTED SALMON

Hakurei turnip puree, sauteed spinach

DESSERT

Choose one

CHAMPLAIN ORCHARDS APPLE PIE

Bourbon creme anglaise

CHOCOLATE PUDDING

whipped creme fraiche

SALTED CARAMEL BROWNIE

Vanilla anglaise



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PACKAGE TWO

\$58PP

FIRST COURSE

Choose two

**feel free to substitute*

any first course options from package one

WILD MUSHROOM TART

Herb chevre, sunflower shoots, puff pastry

APPLE & CHICORY SALAD

Radicchio, frisee, Bayley Hazen blue cheese, toasted hazelnuts, buttermilk-rosemary dressing

JERICO SETTLEERS FARM BEETS

Maplebrook burrata, pistachios, pickled onion

LUMP CRAB CAKE

Old Bay remoulade, charred corn salad

SECOND COURSE

Choose two

STEAK AU POIVRE

Pepper crusted filet mignon, potato puree, grilled asparagus, cognac pan sauce

ROASTED DELICATA SQUASH

Cannellini beans, braised kale, pomegranate syrup

VERMONT PORK LOIN

Mission figs, blue cheese butter, Nitty Gritty polenta

PLANCHA SEARED SCALLOPS

Sage brown butter, potato puree

HAND ROLLED GNOCCHI

Hand rolled gnocchi, taleggio cream

DESSERT

Choose one

FLOURLESS CHOCOLATE TORTE

Raspberry coulis

BUTTERMILK CHEESECAKE

Raspberry coulis

FRESH BERRIES

Lemon curd, honey, whipped cream



FAMILY STYLE MENUS

*Some items are subject to seasonal availability
and most can easily be modified to accommodate
all sorts of dietary preferences, please inquire!*

PACKAGE ONE \$42PP

FIRST COURSE

Choose one

BABY GREENS

*Shaved carrots & radishes,
cherry tomatoes, cucumber,
feta, red wine vinaigrette*

ARUGULA & FENNEL

*Toasted almonds, vermont chevre,
Pitchfork Farm beets, citrus vinaigrette*

CAESAR

*Romaine hearts, house dressing,
garlic croutons, shaved parm*

SECOND COURSE

Choose two

PUY LENTILS

Wild mushrooms, soft boiled egg, basil pistou

VERMONT BEAN CRAFTERS FALAFEL

*Marinated cucumbers,
Pitchfork Farm pickled red onions,
tahini yogurt*

SECOND COURSE CONT

ASADA MUSHROOMS

*Adobo roasted sweet potatoes,
lime crema, spiced pepitas*

GRILLED MARINATED CHICKEN BREAST

Fried artichokes, lemon, & pesto

PLANCHA SEARED CAULIFLOWER STEAKS

*Golden raisins, roasted garlic,
parmesan aioli*

SPICE CRUSTED SALMON

Marinated fennel, gremolata

AL PASTOR PORK

*Slow cooked Vermont pork shoulder,
pineapple salsa*

CHARRED EGGPLANT

Crispy chickpeas, harissa yogurt

COD AL CARTOCCIO

Herb butter

HAND ROLLED GNOCCHI

*Taleggio cream or
crushed tomatoes & basil*



FAMILY STYLE MENUS

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PACKAGE ONE CONT

SIDES

Choose three

CRUSHED POTATOES

Roasted garlic aioli, fried herbs

NITTY GRITTY POLENTA

Creme fraiche, clothbound cheddar

STREET CORN

Maplebrook Farm feta, paprika aioli

ROASTED BROCCOLI

Garlic butter, marinated shallots

GRILLED ASPARAGUS

Tarragon mustard creme fraiche

JERICHO SETTLERS FARM CARROTS

Pomegranate syrup, labneh

HEIRLOOM TOMATOES

Basil, olive oil, fresh mozzarella

MAPLE BUTTERNUT SQUASH

Candied walnuts, fig vin cotto

GRILLED SUMMER SQUASH

Mint, lemon, olive oil

DESSERT

Choose one

CHAMPLAIN ORCHARDS APPLE PIE

Bourbon crème anglaise

CHOCOLATE PUDDING

whipped creme fraiche

BUTTERMILK CHEESECAKE

Raspberry coulis

FRESH BERRIES

Lemon curd, honey, whipped cream

SALTED CARAMEL BROWNIE

Vanilla anglaise



FAMILY STYLE MENUS

*Some items are subject to seasonal availability
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all sorts of dietary preferences, please inquire!*

PACKAGE TWO \$55PP

FIRST COURSE

Choose one

APPLES & CHICORY

*Honeycrisp apples, radicchio, frisee,
Bayley Hazen blue cheese, toasted hazelnuts,
buttermilk-rosemary dressing*

SPINACH & BACON

*Clothbound cheddar, marinated red onion,
shaved apples, sherry vinaigrette*

HEIRLOOM TOMATOES

Basil, olive oil, fresh mozzarella

SECOND COURSE

Choose two

DRY RUBBED VERMONT SIRLOIN

Aioli, horseradish, vidalia onion

CHICKEN FRITES

*Herb marinated chicken, tarragon aioli,
parmesan truffle fries*

ROCK CRAB CAKES

Citrus & arugula salad

PLANCHA SEARED CAULIFLOWER STEAKS

*Golden raisins, roasted garlic,
parmesan aioli*

WILD MUSHROOM RAVIOLI

*Charred radicchio, hazelnuts,
roasted garlic creme fraiche*

PEPPER CRUSTED SCALLOPS

Parsnips, bacon, beurre blanc



FAMILY STYLE MENUS

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and most can easily be modified to accommodate
all sorts of dietary preferences, please inquire!*

PACKAGE TWO CON'T

SIDES

Choose three

CRUSHED POTATOES

Roasted garlic aioli, fried herbs

NITTY GRITTY POLENTA

Creme fraiche, clothbound cheddar

STREET CORN

Maplebrook Farm feta, paprika aioli

ROASTED BROCCOLI

Garlic butter, marinated shallots

GRILLED ASPARAGUS

Tarragon mustard creme fraiche

JERICHO SETTLERS FARM CARROTS

Pomegranate syrup, labneh

MAPLE BUTTERNUT SQUASH

Candied walnuts, fig vin cotto

GRILLED SUMMER SQUASH

Mint, lemon, olive oil

DESSERT

Choose one

BUTTERMILK CHEESECAKE

Lemon curd

FLOURLESS CHOCOLATE TORTE

Raspberry coulis



~~~~~ **LATE NIGHT SNACKS** ~~~~~

\$8PP

*Hungry for more?
Add some easy late night snacks
to your cocktail or dinner party!*

Chips & Dip

*House tortilla chips with a choice of dip: salsa roja,
guacamole, chorizo con queso, spinach & artichoke, street corn*

Soft Pretzels

Warm pretzels with cheddar ale dip

Flatbreads

Assorted wood fired pizzas from our friends at American Flatbread

Cheese & Crackers

Cabot cheddar and VT Smoke & Cure summer sausage, crackers, jam, pickles, and mustard

*Don't want the party to end?
Send the late night vibe with
the one thing that everyone wants... nachos!*

Señor Curt's Nacho Bar

\$12PP OR \$18PP WITH PROTEIN

*House tortilla chips, queso, salsa roja, black beans,
scallions, black olives, sour cream, pico*

Protein options (choose one)

chorizo, adobo chicken, pork carnitas



THEMED EVENTS

Taco Bar \$24pp

*A build your own fiesta on the west coast of New England!
This party comes complete with your choice of proteins/veggie fillings,
salsas, guacamole, queso, house tortilla chips, spanish rice, black beans,
cilantro lime slaw, organic Vermont tortillas, onions, cilantro, and lime crema.*

Carolina Barbecue \$29pp

*Authentic, slow smoked pork and chicken served with all the fixins...
house made BBQ sauces, coleslaw, baked beans, cornbread
and a plethora of hot sauce in your backyard or ours!*

Low Country Boil & Oyster Roast \$44pp

*The ultimate summer seafood feast for friends and family.
Grilled, raw, and stuffed shellfish to start
followed by a classic South Carolina low country boil
complete with peel and eat shrimp, smoked Vermont sausage,
corn on the cob, and buttery new potatoes.*

Mediterranean Mezze \$18pp

*Mingle with all your favorite people and indulge
in an abundant array of fun lighter fare for your cocktail party or light dinner.
Raw, roasted, and pickled vegetables with many dips.
Cured meats and cheeses, stone fruits, preserves,
and marinated olives served with fresh breads, pitas and crackers.*

Alpine Apres \$21pp

*Cozy up with a Vermont take on some winter favorites!
Hot toddies, fondue, and fancy finger foods. Raclette, anyone??*



BAR MENU

ROTATING AND SEASONAL AVAILABILITY

SAMPLE MENU

COCKTAILS - 12

Old Fashioned - *Maker's Mark Bourbon, Bitters, Simple*
Margarita - *Hornitos Tequila, Triple Sec, Lime Juice, Agave*
Titos & Rookies - *Tito's Vodka & VT Rookie's Maple Lemonade Soda*

DRAFT BEER & CIDER - 7

Zero Gravity Green State Lager - *Vermont - 4.9% - Light, Crushable*
Fiddlehead IPA - *Vermont - 6% - Hoppy & Juicy*
Citizen Cider Unified Press - *Vermont - 5.2% - Medium Dry Cider*

CANNED BEER

Rescue Club - *Vermont - 0 % (N/A) - Pilsner - 6*
Zero Gravity McLighty - *Vermont - 3.7 % - Light Lager - 6*
Zero Gravity Conehead - *Vermont - 5.7% - Hoppy & Hazy - 6*
Narragansett Lager - *Rhode Island - 5% - Crisp & Refreshing - 4*

WINE - 11

Wise Guy Sauvignon Blanc - *California, 13% - Bright & Citrusy*
Aviary Chardonnay - *California, 13.7% - Notes of Vanilla and Oak*
Laurent Miquel Cinsault Syrah Rose - *France, 13% - Light & Fruity*
Alpataco Pinot Noir - *California, 13% - Soft, Light Bodied Red*

**Inquire about a signature cocktail for your event*

