



Catering by Dale

Fall & Winter Sit Down Dinner

Hors d'oeuvres

Passed

Warm brie cheese and cranberry chutney in mini pastry cups

Smoked trout cakes with horseradish crème fraiche

Roasted vegetable crostini with pesto aioli and roasted red pepper ribbons

Chilled beef tenderloin on sliced baguettes with horseradish sauce and crispy fried onions

Plated salad

Spinach and baby kale salad with roasted beets, gorgonzola cheese, maple glazed walnuts and apple-balsamic vinaigrette

Stewart's dinner rolls and butter

Sit down dinner

Grilled marinated leg of lamb with rosemary and tangy mint sauce

Seared halibut with corn sauté with ginger and fresh cilantro

Large ravioli triangle with apple chutney, cheddar cheese and brown butter

Mashed butternut squash with Vermont maple syrup and cinnamon

Oven roasted haricots verts with toasted pine nuts



Catering by Dale

Fall & Winter Buffet Dinner

Hors d'oeuvres

Stationary

Assorted Vermont and imported cheeses, sliced summer sausage, fresh seasonal fruit, assorted crackers and sliced Vermont artisan baguettes

Pumpkin-curry soup with a sage-garlic crostini / served in demitasse cups

Passed

Roasted tomato, fresh mozzarella cheese and basil flatbread

Shrimp cocktail wrapped in snow peas with spicy cocktail sauce

Steak Rumaki wrapped in bacon with a béarnaise drizzle

Dinner buffet

Stuffed maple glazed chicken with smoked cheddar cheese and apple slaw

Salmon wrapped in zucchini ribbons with fresh basil and citrus beurre blanc

Mini roasted vegetable napoleon with fontina cheese, crispy polenta
and fire roasted tomato sauce

Mesclun greens with roasted butternut squash, dried cranberries, Vermont goat
cheese and champagne vinaigrette

Creamy mashed potatoes with garlic