

Catering

BY DALE

HORS D'OEUVRES

PASSED

Seafood options:

- Shrimp skewers wrapped in prosciutto and basil
- Lemon-chili shrimp sticks
- Shrimp wrapped in snow peas and spicy chili cocktail sauce
- Coconut encrusted shrimp with apricot ginger sauce
- Sea scallops wrapped in bacon with lemon aioli
- Griddle scallop with sweet chili sauce and crème fraiche
- Mini golden crab cakes with tomato Remoulade sauce
- Mini salmon cakes with roasted pepper aioli
- Smoked salmon and caviar on lemon toasts
- Cucumber cups with Boursin cheese and smoked salmon ribbons
- Seared Ahi tuna with blueberry honey on wonton crisps

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Meat options:

- Red Bliss potato stuffed with sour cream and crispy bacon
- BLT "chopped" salad on endive slippers
- Dates wrapped in crispy bacon
- Marinated lamb Kofte brochettes with minted honey dip
- Asian chicken Satay with spicy peanut sauce
- Gingered chicken cakes with cilantro-lime aioli and kiwi
- Spicy pork with orange-Hoisin sauce in wonton cups
- Ginger orange pork skewers
- Mini meatball sliders with mozzarella and tomato sauce
- Mini meatloaf and mashed potato cups
- Sliced tenderloin on French bread with horseradish cream
- Sesame soy beef skewers with red pepper
- Fresh melon wrapped in prosciutto
- Fresh mozzarella balls wrapped in basil leaves and prosciutto

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Vegetarian options:

- Grape tomato, fresh mozzarella cheese and basil skewers with balsamic drizzle
- Portobello mushroom and cheddar crostini

- Mini latkes with apple chutney, and crème fraiche
- Crispy carrot and scallion cakes with feta and black olives
- Phyllo triangles stuffed with spinach and feta cheese and Tzatziki sauce
- Pepperdews stuffed with chive Chevre
- Mini Caesar salad in crispy toast cups
- Crispy polenta round with blue cheese and balsamic red onion
- Phyllo wrapped asparagus with herb cheese
- Wild rice and scallion pancake with avocado lime salsa
- Assorted sushi rolls with pickled ginger, soy sauce and wasabi cream
- Creamy macaroni and cheese balls
- Crispy pine nut encrusted risotto balls with mascarpone cheese and tomato coulis

STATIONARY

- Assorted Vermont and imported cheeses with seasonal fresh fruit, crackers and flatbreads
- Artichoke salsa with fresh lemon and cilantro and tortilla chips
- Mediterranean salsa with golden raisins and roasted red pepper
- Country hummus with garlic
- Sun dried tomato tapenade with Kalamata olives and basil
- Sliced Vermont summer sausage
- Marinated olives
- Spiced nuts
- Antipasti with assorted cheeses, sliced meats, roasted olives, marinated vegetables and tapenade
- Assorted sushi rolls with pickled ginger, soy sauce and wasabi paste
- Vietnamese vegetarian spring rolls with Hoisin-ginger sauce
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- [HOT DIPS AND SPREADS:](#)
- Hot artichoke and cheddar dip
- Hot brie with brown sugar and toasted walnuts
- Baked brie in puff pastry with seasonal fruit chutney and toasted almonds

SIDE DISHES AND SALADS

Side Dishes

- Roasted green beans and grape tomatoes
- Haricots verts with toasted almonds and herb butter
- Roasted asparagus with citrus butter
- Roasted beets with mandarin-chive butter
- Roasted shaved brussel sprouts
- Roasted Delicata squash with maple butter
- Mashed butternut squash with cinnamon and maple syrup
- Creamy mushroom strata
- Ziti with goat cheese, grilled tomatoes and fresh oregano
- Fennel with blue cheese cream and crispy toasted Panko topping
- Adult macaroni and cheese with truffle drizzle
- Sweet potato gratin with prunes
- Artichoke and potato au gratin
- Baked Hasselback potatoes
- Perfect mashed potatoes with numerous add-ins
- Oven roasted red bliss potatoes with rosemary and garlic
- Creamy baked potato casserole with cheddar cheese and chives
- Wild rice pilaf with dried cranberries and ginger

Cold Salads and Vegetables

Arugula and Spinach with candied walnuts, strawberries and balsamic vinaigrette

Baby Kale

Mixed Greens

- Stuffed tomato cups with basil pesto orzo and Romano cheese
- Sliced tomatoes with fresh mozzarella cheese and basil
- Panzanella salad [classic Italian tomato and bread salad]
- Caesar salad with herb croutons
- Roasted beet and green bean salad
- Fresh fruit salad with seasonal berries and mint
- Tabouli salad

- Moroccan couscous and lentil salad
- Wild rice salad with roasted peppers, scallions and black olives
- Cold sesame noodles with crispy vegetables
- Greek orzo salad with feta cheese, spinach, black olives and lemon-garlic vinaigrette
- Red bliss potato salad tossed in Dijon vinaigrette
- Penne pasta salad with tomatoes, mozzarella cheese, basil, roasted garlic and parmesan
- Pasta primavera with basil cream dressing

LUNCHEON SALADS

- Greek shrimp salad with orzo, spinach, feta cheese and lemon vinaigrette
- Crab, lobster and shrimp salad with lemon-dill dressing --
- Poached salmon with cucumber, dill and sour cream sauce
- Caesar salad with grilled chicken, or roasted shrimp
- Waldorf style chicken salad with apples, walnuts and raisins in a citrus mayonnaise
- Chinese chicken salad with soy-ginger vinaigrette
- Chopped Cobb salad with crispy bacon, hardboiled egg, and red wine vinaigrette

DINNER ENTREES

Fish and Seafood

- Seared sea scallops with orange beurre blanc
- Hot or cold poached salmon with cucumber-dill sauce
- Tamari-glazed salmon with Asian slaw
- Miso seared salmon with toasted sesame cream sauce
- Roasted sea bass with Moroccan salsa
- Seared crab cakes with tomato Remoulade sauce
- Shrimp, apples and snow peas with Dijon cream
- Jambalaya
- Seafood paella
- Seafood kabobs with plum dipping sauce

Poultry

- Coq au Vin
- Chicken stuffed with artichoke and red pepper
- Lemon chicken with cognac cream sauce
- Mustard braised chicken
- Stuffed chicken with spinach and feta cheese
- Mediterranean chicken Marbella
- Raspberry chicken
- Chicken stuffed with prosciutto and Boursin cheese
- Champagne chicken with mandarin oranges
- Chicken stuffed with cheddar cheese and apple slaw
- Seared chicken with lemon beurre blanc

Meats

- Beef tenderloin stuffed with lobster and topped with béarnaise sauce
- Beef tenderloin with horseradish sauce and crispy fried onions
- Beef tenderloin stuffed with spinach and Gorgonzola cheese
- Oven roasted boneless rib eye
- Braised short ribs Barolo
- Braised lamb shanks with white beans
- Lamb with olives
- Grilled leg of lamb with garlic
- Osso Bucco
- Pork tenderloin with sautéed apples and Applejack cream
- Stuffed pork tenderloin with prunes and apricots
- Pork tenderloin with Gorgonzola sauce

BRUNCH –VARIED PRICING AS SHOWN

- Smoked Salmon with Sliced Onion, Tomato, Capers and Cream Cheese
- Assorted Bagels
- Assorted Muffins, Coffee Cakes and Fruit Breads
- Croissants With Butter and Jam
- Poached Salmon with a Dill-Caper Sauce
- Harrington Spiral Ham with Cheddar Cheese Biscuits
- Harrington Smoked Bacon and Sausage
- Roast Beef Hash, Ham and Sweet Potato Hash or Corned Beef Hash
- Yogurt and Fruit Trifle with Granola
- Stuffed French Toast with Cream Cheese and Apricot Syrup
- Oven Roasted New Potatoes
- Croissant French Toast with Apples And Maple Syrup
- Fresh Fruit Salad or Wedges of Assorted Fresh Fruit
- Wine and Cheese Souffle (Sausage or Assorted Vegetables Optional)
- Assorted Juices and Coffee
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- DESSERTS
- Lemon Squares
- Chocolate Walnut Brownies

- Black Bottom Cup Cakes
- Assorted Cookies (Chocolate Chunk, Oatmeal, Chocolate Chocolate Chip)
- Dacquoise With Almond-Hazelnut Meringues and Coffee Buttercream
- Meringues Topped with Whipped Cream and Fresh Fruit
- Fresh Berry Cobbler
- Apple Cobbler
- Bread Pudding with Whiskey Sauce
- Chocolate Mousse Cake
- Chocolate Mousse
- Lemon Mousse [Fresh Berries Optional]
- Seasonal Fruit Pies
- Death by Chocolate
- Tiramisu
- Espresso Parfait with Chocolate Meringues
- Fresh Fruit Trifle
- Orange Crunch Trifle
- Frozen Amaretto Soufflé
- Pineapple Fruit Cake with Cream Cheese Frosting
- Carrot Cake with Cream Cheese Frosting
- Chocolate Cake with Mocha Frosting
- Pineapple-Orange Sunshine Cake
- Banana Cake with Coconut-Cream Frosting
- Platter Of Selected Cheeses with Dried Fruits And Nuts
- Poached Peaches with Raspberry Sauce And Cream
- Bosco Pears Baked in Cream
- Free Form Apple Or Pear Tart with Whipped Cream
- Chocolate Fondue with Fresh Fruit and Pound Cake

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• *BBQ MENU*

• Starters

- Quesadilla Triangles
- Buffalo Chicken Dip
- Shrimp and guacamole tostadas
- Country hummus with pita chips
- Salsa and guacamole with tortilla chips
- Layered Mexican pie with tortilla chips
- Hot artichoke and cheddar dip with crackers
- Seasonal vegetable basket with creamy herb dip
- Artichoke salsa with fresh lemon and cilantro with tortilla chips

- Assorted Vermont and Imported cheeses, fresh fruit, sliced summer sausage, crackers and sliced baguette

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- Main Course \$

- Baby Back Ribs
- BBQ Chicken Breast
- BBQ Pulled Pork Sandwich with BBQ Sauce
- Hamburgers, Hot Dogs and Garden Burgers
- Slow Roasted Steamship Round

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- Side Dishes

- Creamy Cole Slaw
- Vermont Baked Beans
- All American Potato Salad with Fresh Dill
- Homemade Cornbread with Honey Butter
- Buttered Corn on the Cobb (Seasonal Choice)
- Tossed Garden Salad with Homemade Balsamic Vinaigrette --
- Pasta Primavera with Garden Vegetables and Basil Cream Dressing

- ***BUFFET / FAJITA BAR***

- Grilled Steak and Chicken with Flour Tortillas
- Sautéed Peppers and Onions
- Tomato Salsa with Fresh Cilantro
- Guacamole
- Sour cream
- Sliced jalapeno peppers
- Shredded Mexican cheese
- Grilled 2" rounds of Corn on the Cobb with chipotle butter
- Baked refried black beans
- Tossed garden salad with oranges, feta cheese and citrus vinaigrette