

Premium Passed Appetizers

Select three appetizers at \$15.00 per person
50 people minimum / Mandatory server at \$130.00

Waffles and Chicken

Mini cinnamon scented waffle, crunchy chicken medallion
Drenched with Vermont made maple syrup

Pan Seared Peking Ravioli

Glazed with Chinese hoisin, brown sugar and sweet teriyaki sauce

Atlantic Sea Scallops

Wrapped in Applewood Smoked Bacon with
Vermont made maple syrup drizzle

Crispy Coconut Chicken

Crusted with toasted coconut Japanese panko crumbs with
Asian plum dipping sauce

Baby Bella Mushrooms

Stuffed and filled with sweet Italian sausage,
Spinach and sharp provolone

Classic Greek Spanakopita

Wrapped in flaky phyllo dough with spinach and fresh feta cheese

Jack Daniel's BBQ Pork Crostini

House made coleslaw and Vermont sharp white cheddar

Grilled Chicken Cornucopia

Roasted peppers, and Monterey jack cheese cornucopia with
Sour cream and chive dipping sauce

Golden Fried Buffalo Chicken Egg rolls

Creamy blue cheese dipping sauce

Marinated Roma Tomato Bruschetta

Fresh cut mozzarella cheese and white balsamic vinaigrette

Deluxe Passed Hors d'oeuvres

Deluxe Passed Hors d'oeuvres are an additional charge at \$5.00 per person for each selection.
50 piece minimum

Grilled Beef Tenderloin Medallions with forest mushroom risotto topped with
California Madeira wine demi glace
Presented in a mini martini glass and demi tasse spoon

Creamy Lobster Corn Chowder “shooters” finished with tarragon and
Imported Tio Pepe sherry wine

Grilled Beef Tenderloin Medallions with forest mushroom risotto topped with
California Madeira wine demi glace
Presented in a mini martini glass and demi tasse spoon

Chicken Wellington

Wrapped in flaky puff pastry and wild mushroom duxelles
California cabernet sauvignon demi glace dipping sauce

Citrus Poached Jumbo Shrimp Cocktail with
Spicy house made cocktail sauce and Natural lemon squeeze

Beef Wellington wrapped in flaky puff pastry and wild mushroom duxelles
California cabernet sauvignon demi glace dipping sauce

Stationary Hors d’oeuvres Display

(Please select one cheese display and two appetizers
50 people minimum at \$13.00 per person)

International Cheese and Fruit Mirror with seasonal melons, berries, grapes, and Costa Rican pineapple, Alpine Swiss, Italian provolone, Monterey Jack, Vermont cheddar cheeses served with toasted French baguettes, and gourmet water crackers

Domestic Cheese and Fruit Mirror with sliced seasonal berries, melons, grapes and Costa Rican pineapple, Vermont white cheddar, Monterey jack, Alpine Swiss cheeses served with toasted French baguettes and gourmet water crackers

Vegetable Crudite with cheese and fruit combo served with sliced seasonal berries, melons, grapes and pineapple, Vermont white and yellow cheddar, carrots, English cucumbers, Holland peppers, celery, grape tomatoes served with Toasted French baguettes, water crackers and buttermilk ranch dipping sauce

Crispy Orange Chicken and Broccoli Florets with

Steamed jasmine rice and sautéed spring onion

Classic Italian Cocktail Meatballs simply made with beef, pork and veal smothered in
Tomato basil marinara sauce

Pan Seared Peking Ravioli glazed with Chinese hoisin and sweet teriyaki sauce with
Steamed jasmine rice with sautéed spring onion

Mini Chicken Marsala with assorted crimini, button and baby bella mushroom sauté
with Sweet California marsala wine Demi glace

Steak and Cheese Bomb with caramelized onions, trio colored peppers and
American white cheese served with bakery fresh mini split finger roll

Italian Four Cheese Ravioli with sautéed spinach and leeks
Caramelized garlic cream sauce

Mirrors and Displays

Domestic Cheese and Fruit Mirror with sliced seasonal berries, melons, grapes and
Costa Rican pineapple, Vermont white cheddar, Monterey jack, Alpine Swiss cheeses
served with toasted French baguettes and gourmet water crackers
40 People minimum at \$4.00 per person

Vegetable Crudite with cheese and fruit combo served with sliced seasonal berries,
melons, grapes and pineapple, Vermont white and yellow cheddar, carrots,
English cucumbers, Holland peppers, celery, grape tomatoes served with
Toasted French baguettes, water crackers and buttermilk ranch dipping sauce
40 People minimum at \$4.50 per person

Mexican Fiesta with white corn chips, chunky tomato, farm fresh sour cream and
Warm cheddar cheese sauce
30 People minimum at \$3.75 per person

Tuscan Grilled vegetable Display

50 People minimum at \$8.00 per person

Grilled Marinated Tuscan Vegetables display with
Grilled zucchini, summer squash, eggplant, fennel, leeks, olives, asparagus
Fire roasted peppers and baby mushrooms

