



SAMPLE Dinner Menu

Signature Appetizer Spread

- Local cheese & charcuterie assortment with spreads, fruit, nuts, olives, pickles, assorted local crackers, and crudité with dips

Passed Appetizer Options

- Melon-feta-basil skewers (prosciutto, optional) w/ olive oil drizzle, smoked salt & fresh cracked black pepper
- Roasted beet & citrus skewer with smoked mozzarella and Egyptian dukkah seasoning
- Antipasti skewer w/ sausage, pepperoncini, roasted cherry tomato, balsamic/olive oil drizzle
- Mini Italian beef meatballs w/ marinara reduction or chimichurri dipping sauce
- Mini Vietnamese pork meatballs w/ chili lime dipping sauce
- Endive boat with herbed buttermilk chicken salad, capers, edible flower
- Thai chicken salad lettuce wraps
- Stuffed cucumber medallions w/ herbed caper cheese filling
- Pita toast with pulled beef, tzatziki, cucumber, radish, kalamata olive
- Brazilian steak sandwich bite with shaved beef, cilantro aioli, pineapple, olive, roasted onion
- Crostini with chili fig spread, prosciutto, fresh mint, blue cheese
- Crostini with pulled beef & chimichurri
- Crostini with pulled pork & kimchi
- BLT bite - heirloom tomato, garlic aioli, VT 99 bacon, lettuce, on local bread
- Banh Mi bite - pulled pork, sriracha mayo, cucumber, pickled carrot, cilantro
- Mini mushroom toasts with garlicky oyster mushrooms, whipped ricotta, fresh herbs
- Bruschetta crostini with heirloom tomato, farmers cheese, parsley pesto
- Rice cracker with smoked salmon, avocado, chili sesame aioli, scallion, black sesame seeds
- Feta and roasted garlic stuffed mushrooms with toasted bread crumbs and chive
- Herbed deviled eggs with pickled onion and edible flower
- Curry deviled eggs with pickled red onion, cilantro, toasted coconut flake
- Crispy tofu skewers with soy tamarind glaze, cherry tomato, cucumber, scallion
- Parmesan tuiles with heirloom tomato, smoked salt, herbs
- Seasonal tart

Main Course Options

- Roasted pork shoulder au jus
- Garlic-lemon-herb roasted chicken thighs
- Pulled beef with chimichurri sauce
- Baked mac 'n' cheese

- Maple baked beans
- Roasted potatoes tossed with roasted garlic and fresh herbs
- Green salad w/ cucumber, sunflower sprouts, pickled red onion, edible flowers, and a honey-lemon-tarragon dressing (or seasonal variation)
- Kale salad with garlic-lemon dressing, toasted nuts, parm, scallion, parsley
- Fresh cabbage slaw w/ toasted pepitas, parsley, and sherry-wholegrain mustard vinaigrette
- Cornbread w/ honey butter
- Country French bread w/ herb butter

*** Vegetarian/Vegan options available upon request**