



DAYTIME EVENTS

ALL ITEMS ARE SETUP AS SELF-SERVICE STATIONS. ADDITIONS AND SUBSTITUTIONS CAN BE MADE TO ACCOMMODATE DIFTARY RESTRICTIONS.

BOARDS SERVE 25 GUESTS

CHEESE (GF) \$150 local VT & traditional cheeses. mixed nuts. dried & seasonal fruits.

CHARCUTERIE (GF) \$175 Chef's selection of cured meats. FRESH FRUIT \$105 Chef's selection of seasonal fruit.

ANTIPASTO (V) \$180 grilled & pickled vegetables. artichoke hearts, olives. GARLIC HUMMUS \$95 house-made hummus. sliced vegetables, naan.

BREAKFAST PACKAGE \$20 PER GUEST, 20 GUEST MINIMUM

BEVERAGES

Coffee & Tea

Orange or Cranberry juice (+\$3/guest for both) Lemonade or Iced Tea (+\$3/quest for both)

Assorted pastries Fresh fruit

Scrambled Eggs or Tofu Scramble Sausage or Bacon (+ \$3/quest each, + \$5 for both)

SANDWICH PLATTERS SERVED AS 10 HALVES (5 FULL SANDWICHES)

CURRIED CHICKEN SALAD \$60 yellow curry. chicken salad. dried cranberries. lettuce. .

BACON, LETTUCE & TOMATO \$60 applewood smoked bacon. arugula. tomato. basil. mayo.

> FRIED CHICKEN SANDWICH \$75 chili honey. B n B pickles. cheddar cheese.

> > THE BURGER \$80

double patty. B n B pickles. dijonnaise. American cheese. onions.

BEYOND BURGER (V) \$72

vegan patty. B n B pickles. dijonnaise. American cheese. onions. lettuce.

CHICKEN CAESAR WRAP \$60

grilled chicken. little gem lettuce. parmesan cheese. Caesar dressing.

MEDITERRANEAN CAPRÉSÉ WRAP \$55

tomato. VT mozzarella. roasted red pepper. shaved onion. basil mayo.

A LA CARTE PRICED PER 25 GUESTS

SIDES

Garlic Fries \$35 Truffle Fries \$56

House Chips & Dip \$29

SALADS

House Salad \$62

Tuscan greens. radish. carrot. house vinaigrette.

CAESAR SALAD \$92 Fresh Baked Pastries \$38 little gem. shaved parmesan. croutons. ask for current description

SEASONAL SALAD \$92

DESSERTS-

CAKES \$80 EACH, SERVES 16

FLOURLESS CHOCOLATE TORTE (GF) raspberry preserves.

> NY STYLE CHEESECAKE seasonal preserves.

ASSORTED CUPCAKES - \$5/GUEST

COOKIES & BROWNIES - \$3/GUEST

OUTSIDE DESSERT FEE - \$3/GUEST