

## **Stationary Appetizer Displays**

### **Baked Brie Wheel \*v**

Wrapped in Puff Pastry

With Raisin Butter and Crackers **\$3.99**

### **Baked Spinach Artichoke Dip \*GF \*v**

Baby Spinach and Artichoke Heart Dip

Served Hot with Tortilla Chips **\$3.99**

### **Antipasto Station**

Offering Cured Meats, Pepperoncini, Roasted Garlic,  
Grilled Vegetables, Hummus, Olives, and Fresh Mozzarella

Accompanied by Artisan Bread **\$5.99**

### **Garden Vegetable Crudité \*GF \*v**

Grand Array of Fresh Vegetables

Presented with Yogurt Dill Sauce **\$5.992.75**

### **Salsa Bar \*GF \*v**

Salsa Fresca, Sour Cream, Guacamole  
and Melted Jalapeño Cheese

Served with Tri-Colored Tortilla Chips **\$5.99**

### **Grand Cheese Board \*v**

Cabot Cheddar and Assorted Cheeses

Accompanied with Raisin Butter and Candied Nuts

Served with Artisan Breads **\$6.99**

### **Fresh Fruit Platter\*GF \*v**

Melons, Grapes, Strawberries, and Pineapple

With Whipped Mascarpone for Dipping **\$7.99**

## **Passed Hors D'oeuvres**

### **Caprese Skewers \*GF \*v**

Mozzerella and Tomato skewered with Basil  
Drizzled with Balsamic Glaze **\$3.99**

### **Thai Summer Rolls \*GF \*VG**

Vegetables, Mint, and Cilantro  
With a Chili Garlic Sauce **\$4.99**

### **Truffled Goat Cheese \*v**

Vermont Chèvre Scented with White Truffle, Garlic  
and Chive in a Phyllo Cup **\$4.99**

### **Smoked Barbecue Brisket Sliders**

Smoked Beef Brisket with Cabot Cheddar, Golden Barbecue  
Sauce and Picked vegetables on a Bite Sized Bun **\$5.99**

### **Twice Baked Red Potato \*GF \*v**

Stuffed with Blue Cheese and Scallions **\$5.99**

### **Vermont Ham Strudel**

Savory Warm Slices of McKenzie Ham  
And Cabot Cheddar Wrapped in Puff Pastry **\$5.99**

### **Cod Cakes**

A New England Traditional Favorite  
With Pineapple Mint Salsa **\$6.99**

### **Curry Chicken Kabobs \*GF**

With Cherry Tomato and Yogurt Cilantro Sauce **\$6.99**

### **Oysters on the Half Shell \*GF**

With Cocktail Sauce and Mignonette **\$6.99**

### **Shrimp Cocktail \*GF**

Jumbo Shrimp  
With Cocktail Sauce and Lemon **\$6.99**

### **Bacon Wrapped Sea Scallops \*GF**

Sea Scallops Wrapped in Bacon  
With Red Pepper Coulis **\$8.99**

## **Island Hopping Stations**

### **Cheese Fondue \*v**

Vermont Cheddar Cheese Fondue  
With Grilled Breads, Fresh Fruit, and Crisp Garden Vegetables **\$5.99**

### **Garden Salad Bar \*v**

A blend of Baby Lettuces with Tomatoes,  
Carrots, Cucumbers, Red Onions, and Croutons  
With Ranch and Vinaigrette **\$5.99**

### **Caesar Salad \*v**

Hearts of Romaine with Croutons, Shaved Parmesan  
Creamy Garlic Caesar Dressing, and Bread Sticks **\$6.99**

### **Roast Whole Turkey**

Served with Herb Gravy, Cranberry Sauce and Stuffing **\$7.99**

### **Mashtini Bar**

Create a Mashed Potato Cocktail  
With Gravy, Candied Nuts, Cheddar, Crispy Onion,  
and Poor Farm Sugar-works Maple Syrup **\$8.99**

### **Pasta Station \*v**

Five Cheese Tortellini and Gluten Free Penne Pasta  
With Tomato Sauce, Creamy Garlic Alfredo and Fresh Vegetables **\$8.99**

### **Cobb Smoked Texas Brisket \*GF**

Chef-Carved with Golden Barbecue Sauce and Coleslaw **\$9.99**

### **Slow Roasted Prime Rib Au Jus**

Served with Garlic Knots and Horseradish Cream Sauce **\$11.99**

### **Taco Table \*GF**

Chipotle Beef Carnitas or Fish Tacos with Shredded Lettuce,  
Salsa Fresca, Sour Cream, Corn Tortillas, and Vermont Cheddar **\$11.99**

### **Vermont Smoke and Cure Ham \*GF**

Served with Rum Raisin Sauce and Baked Beans **\$11.99**

### **Island of Beijing**

Roast Peking Style Duck with Cucumber, Scallion and Hoisin  
Served on Steamed Pancakes with White Rice and Chop Sticks **\$15.99**