

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 **\$5.99**

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**

***v - Vegetarian *GF - Gluten Free *VG - Vegan**

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**

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