

Have Your Cake Catering

Lunch Menu

Starters and Salads

All a la carte | Lunch items have a 5 item order minimum

Skinny Salad: \$3.95 - Local mesclun greens, cherry grape tomatoes, seasonal fruit and Hi-Land Farm chèvre with our signature house-made maple-pesto vinaigrette.

Healthy Hippie Salad: \$3.50 - Baby arugula, local roasted beets and Jasper Hill Farm Bayley Hazen bleu cheese with our house-made creamy dill dressing.

South End Salad: \$3.95 - Local mesclun greens, shredded carrots, dried cranberries and candied walnuts served with a house-made maple-balsamic vinaigrette.

The Sueno: \$3.95 - Local mesclun greens, sliced pears, toasted walnuts and Jasper Hill Farm Bayley Hazen bleu cheese served with house-made raspberry vinaigrette.

The Montpelier: \$3.50 - Baby spinach, Maplebrook Farm feta, grapes, sunflower seeds and a house-made lemon herb vinaigrette.

Traditional Caesar: \$3.50 - Romaine lettuce, house-made croutons, parmesan cheese with a classic house-made Caesar dressing.

Kale Caesar: \$3.95 - Thinly sliced local kale, house-made croutons, parmesan cheese with a classic house-made Caesar dressing.

Tabouli: \$3.95 - Quinoa, tomatoes, cucumbers and red onions with a touch of lemon and cumin.

Thai Noodle Salad: \$3.95 - Lo-mein noodles, red onions, scallions and red peppers with a spicy sesame-peanut sauce.

Chicken Waldorf Salad: \$5.95 - Free-range, organic chicken, red onions, walnuts, red grapes and mayonnaise.

The Vermont Caprese Salad: \$5.00 - Fresh tomatoes, Maplebrook Farm mozzarella, basil chiffonade and a balsamic reduction.

Fruit Salad: \$5.00 - An assortment of the freshest fruit available!

Spring Seasonal Salad: \$5.00 - Local mesclun greens, pickled ramps, local bacon, shaved local aged cheddar and a house-made lemon vinaigrette.

Second Spring Seasonal Salad: \$5.00 - Local mesclun greens, shaved fennel, toasted almonds with seasonal citrus supreme, strawberry & roasted rhubarb vinaigrette.

Summer Seasonal Salad: \$5.00 - Green beans and new red potato salad with kalamata olives, Maplebrook Farm feta and a red wine vinaigrette.

Second Summer Seasonal Salad: \$5.00 - Cucumber & red onion salad with a creamy dill dressing and served over a bed of local mesclun greens.

Fall Seasonal Salad: \$5.00 - Local mesclun greens with pears, raspberries, Hi-Land Farms chèvre, toasted almonds with a house-made lemon poppy seed vinaigrette.

Second Fall Seasonal Salad: \$5.00 - Quinoa, roasted corn, onion and tomato salad with Maplebrook Farm feta and a house-made basil vinaigrette served over local greens.

Add local chicken to any entree salad + \$3.95

Sandwiches & Wraps

A la carte Lunch items have a minimum order of 5 per item

- \$9.00 each-

Ham and Swiss: Local ham, Swiss cheese, red onion, lettuce, and a dijon mustard aioli.

Lumber Jack: Local ham, Cabot cheddar, red onion, and dijon mustard aioli.

Beets Me: Roasted local beets, baby spinach, red onions and Maplebrook Farm feta cheese.

Seitan Special: House-made seitan, celery, lettuce, and walnut salad with nayonnaise.

Garden Wrap: Local mesclun greens, shredded carrots, cucumbers, red onion, tomato with house-made red pepper hummus.

Vera Cruz: Local black bean and jalapeño hummus, Cabot cheddar, lettuce and roasted vegetable medley.

Egg Salad: Cage-free egg salad, lettuce, tomato.

- \$9.50 each-

The Elmo: Misty Knoll turkey, Cabot cheddar cheese, local apples and a cranberry mayonnaise.

Lacquered BLT: Lacquered local bacon, fresh tomatoes, romaine lettuce and truffle aioli.

Meatloaf: Local BBQ meatloaf, Cabot cheddar, tobacco onions and a horseradish aioli.

Turkey Club: Roasted turkey, local bacon, lettuce, fresh tomato and mayonnaise.

Chicken Caesar Wrap: Free range, organic chicken, romaine lettuce, croutons and a classic Caesar salad dressing.

-\$10.50 each-

The Newton: Local applewood ham, Vermont brie, house-made Vermont apple butter and arugula.

The Raging Bull: House-made roast beef, Cabot cheddar, tomato, lettuce and horseradish mayonnaise.

Hot Entrees

A la carte Lunch items have a minimum order of 10 per item

Orchard Chicken: \$13.00 per person - Seared free range, organic chicken breast with Vermont apples and Cabot cheddar with an apple cider reduction.

Chicken Parmesan: \$13.00 per person - Breaded free range, organic chicken breast, house-made marinara, Vermont mozzarella, penne pasta.

Eggplant Involtini: \$10.00 per person - Roasted eggplant roulade stuffed with local herbed ricotta, baked with marinara and topped with Maplebrook Farm mozzarella.

Chicken Pot Pie: \$11.00 per person - Free range, organic chicken slowly simmered in a creamy sauce with fresh vegetables and finished with flakey puff pastry.

Baked Penne Marinara: \$9.00 per person - Penne pasta tossed with house-made marinara and finished with melted Cabot cheddar. Add local sausage or Vermont beef meatballs for \$4 per person.

Roasted North Atlantic Hake: \$13.00 per person - Fresh wild-caught hake rubbed with Cabot butter & fresh herbs, then drizzled with lemon cream sauce.

Sweet Potato Shepard's Pie: \$ 13.00 per person - A twist on the classic, with local ground turkey and sweet potato crust.

Eggplant & Mushroom Lasagna: \$13.00 per person -Eggplant and fresh mushrooms baked with spinach, Maplebrook Farm mozzarella, local ricotta and house-made marinara sauce.

Soup: \$50/gallon - Choose one: tomato basil, butternut squash & apple, creamy mushroom with sherry, creamy broccoli and a chef's choice seasonal soup. Add house-made bread \$55/gallon.

Sides

- **Chubby Mac & Cheese** - \$3.50
- **Cannellini Bean Hash**- \$3.50
- **Cabot Cheddar Mashed Potatoes** - \$3.50
- **Roasted Seasonal Vegetables** - \$2.50
- **Sweet Potato Gratin** - \$3.00
- **Maple Glazed Carrots** - \$3.00
- **Roasted Asparagus** - \$5.00
- **Roasted Multi-Colored Cauliflower** - \$5.00
- **Roasted Corn Succotash** with local bacon, mushrooms, caramelized onions - \$3.00

Lunch Packages

All lunch packages have a 10 person order minimum

Soup & Salad Package: \$14.00 per person - A great combo! Pick one soup and one salad. Includes a cookie or brownie for dessert!

Sandwich Brown Bag Lunch - \$17.00 per person - Each lunch includes a choice of chips or fruit and cookie or brownie.

Salad Brown Bag Lunch - \$15.00 per person - Each lunch includes a choice of chips or fruit and cookie or brownie.

The Executive: \$19.00 per person - Choose a salad, entrée, side dish and either a cookie or brownie tray for dessert. | 20 person minimum

Deli Party: \$17.00 per person - A display of sliced deli meats (turkey & ham), cheeses (cheddar & swiss), assorted fresh vegetables (lettuce, tomato, onion), and spreads (hummus, mayo, mustard) and bread or wraps.

Here at Have Your Cake Catering, we love local food as well as our environment! This is why we have created the "Green it up" option for your event. Upgrade your guest experience as well as your event footprint by choosing to use our in house rentals at a minimal cost.