

## **Celebrate with Love Local** **Seasonal Holiday Menu**

### **Stationary Appetizers**

#### **Vermont Baked Brie**

Puffed pastry, brie and apple maple chutney - \$70.00

**Bacon Brie Crescent Wreath - \$85.00**

#### **Smoked Salmon Display**

Served with toast point, egg mimosa, capers, cucumber, radishes and red onion. - \$8.00 per person

#### **Festive Fondue**

Served with house bread and vegetables - \$6.00 per person  
...add Italian cured meats for - \$3.00 per person

#### **Vermont Cheese Display**

Jasper Hill Moses Sleeper, Shelburne 1 year Cheddar, Jasper Hill Harbison. Served with sliced baguettes, crackers, jam, honey and seasonal flare. - \$12.95 per person

#### **House Bruschetta**

Grilled bread rubbed with garlic and topped with olive oil and salt, served with tomato and basil chiffonade.  
...add mozzarella \$2.00 per person or prosciutto for \$3.50 per person

### **Passed Appetizers**

*Can also be stationary - 2 dozen minimum*

Local goat cheese roasted Garlic and Delicata Squash on a Chubby Muffin crostini - \$2.25 each

Local Roasted Chorizo leaf & Manchego cheese drizzled with VT Rosemary Honey on house made flatbread- \$2.75 each

Lacquered Bacon Brussels Sprout Skewers - \$2.25 each

Cranberry chutney, brie in a puffed pastry - \$2.00 each

Roasted Tomatoes-Ricotta Crostini - \$2.25 each

Honey pistachio rolled dates - \$2.50 each

Apple "crostini" with whipped Bayley Hazen Blue Cheese and candied walnuts - \$2.50 each

Local Asian Pear, Ginger, & Brie Tarlet with crumbled almonds - \$3.00 each

Sweet Potato Biscuits w/ Braised VT pork & seasonal slaw - \$2.75 each

Antipasti Skewers - Local Mozzarella, sundried tomato, artichoke heart, olive with balsamic reduction - \$2.50 each

Seared VT Flank Steak, Chimichuri, oven roasted local tomato, served on Chubby Muffin crostini - \$3.25 each

House Seitan, oven roasted local tomato topped with Chimichuri on a wooden skewer - \$2.75 each

### **Appetizer Carving Stations**

Small: 25-35 people

Large: 75-100 people

#### **-Roasted Stonewood Farms Turkey**

...with butternut squash puree, cranberry apple-chutney and house rolls

Small: \$325.00      Large: \$895.00

#### **-Local Beef Tenderloin**

...with horseradish, béarnaise sauce, caramelized onions, tomatoes and cheese sauce

Small: \$650.00      Large: \$1,800.00

#### **-Roasted Honey Ham**

...with brown mustard, pineapple sauce and house rolls

Small: \$350.00      Large: \$995.00

#### **-Harvest Roast Turkey Breast**

...seasoned with Fresh Sage, served with Pan Gravy, & Cranberry Sauce

Small: \$325.00      Large: \$895.00

#### **-Herb Encrusted Pork**

...slow roasted served with warm applesauce and condiments

Small: \$300.00      Large: \$875.00

**-Garlic and Pepper Top Round of Beef**

...accompanied with Au Jus, fresh ground horseradish root and condiments

Small: \$300.00      Large: \$875.00

**Love Local Holiday Entrees**

*Lunch and Dinner portioning  
10 person minimum per selection*

**Honey Roasted Ham**

Roasted and served with garlic green beans and mashed potatoes

Lunch: \$10.00      Dinner: \$16.00

**Roasted Stonewood Farms Turkey**

Roasted and served with Cabot cheddar mashed potatoes and gravy

Lunch: \$12.00      Dinner: \$18.00

**Vermont Braised Beef Tips**

Tender bites of savory beef simmered in a rich beef gravy with onions, carrots and herbs served over cabernet mashed potatoes.

Lunch: \$16.00      Dinner: \$22.00

**Stuffed Local Pork Loin**

Sausage and cornbread stuffing, with a blackberry bourbon glaze.

Lunch: \$16.00      Dinner: \$22.00

**Spiced Apple Pork Loin**

Served with oven roasted potatoes and cranberry sauce

Lunch: \$16.00      Dinner: \$22.00

**Herb Rubbed Beef Tenderloin**

Served with baked potato and maple carrots

Lunch: \$20.00      Dinner: \$26.00

**Sweet Potato Shepherd's Pie**

A twist on the classic with local ground turkey and sweet potato crust.

Choose BBQ braised pork for an extra \$4.00 per person

Lunch: \$10.00      Dinner: \$16.00

**Vermont BBQ Meatloaf**

Topped with Cabot cheddar, tobacco onions and served with Cabot cheddar mashed potatoes.

Lunch: \$10.00      Dinner: \$16.00

**Chicken Cordon Bleu**

Served over house pasta

Lunch: \$16.00      Dinner: \$22.00

**Chicken Piccata**

Battered Chicken Cutlets served with lemon butter sauce over house pasta

Lunch: \$14.00      Dinner: \$20.00

**Cashew Encrusted Tofu**

Served over jasmine rice with baby bok choy

Lunch: \$10.00      Dinner: \$16.00

**Grilled Homemade Seitan Steaks**

Served with mashed potatoes and shallot gravy

Lunch: \$12.00      Dinner: \$18.00

**Love Local Holiday Sides**

*10 person minimum / \$3.00 per person*

Whole Green Beans

Glazed Baby Carrots

Oven Roasted Veggies

Whipped Sweet Potatoes

Oven Roasted Sweet Potato Medley

Oven Roasted Sweet Potatoes

Smashed Red Bliss Potatoes

Focaccia Bread Stuffing

Sausage Corn Bread Stuffing

Candied Butternut Squash

Creamy Green Bean Casserole