

GRILLED JERK CHICKEN WITH BANANA MANGO KETCHUP

Our talented catering culinarians have taken advantage of winter flavours by creating delightfully new dishes featuring the best of the season. These delicious dishes are available for a limited time only. Contact our catering department to schedule your next event with delicious food and impeccable service. **To place an order or speak with the catering department please call, email or order on-line at:**

## APPETIZERS

Our catering department provides **high quality plastic serveware or eco-friendly serveware** as a standard for all our events. Eco-friendly serveware or china are available upon request. **Minimum 3 dozen per order.**

### GRILLED LAMB SLIDERS

Ultimate grilled lamb sliders with feta, oregano and garlic. Topped with fresh tzatziki sauce, served on pita bread.  
**\$55.68 per dozen**

### GRILLED JERK CHICKEN WITH BANANA MANGO KETCHUP

Skewers of natural grilled spicy jerk-rubbed chicken breast, served with mango ketchup.  
**\$13.68 per dozen**

Winter Catering Specials and Prices are available through February 2014.

### ITALIAN WEDGE SALAD



## MIX & MATCH SALAD & SANDWICH

**\$11.68 per guest**

**Pick two items:** ½ Salad and ½ Sandwich served with Assorted Fresh Dinner Rolls, Butter, Fair Trade Aspetto Coffee, Decaffeinated Coffee, Numi Teas with Hot Water, Iced Tea and Iced Water. Services include delivery, linen-draped service tables, setup and clean up. Consult with our catering team on adding a soup to your offering for an additional **\$1.14 per guest.**

### CHICKEN PROVENCAL SALAD & LEMON CRISPS

Grilled garlic chicken, kalamata olives, fresh basil, chickpeas, and mixed spring greens with balsamic dressing.

### ITALIAN WEDGE SALAD

Wedged romaine with garbanzo beans, diced ham, sun-dried tomatoes and fresh basil.

### TWISTED BEEF & HORSE RADISH SANDWICH

Roasted beef with caramelized red onions, horseradish sauce, spring mix and tomato in a whole grain wrap.

### BRIE, RASPBERRY AND APPLE SANDWICH

Tasty grilled sandwich with apple & brie slices, raspberry preserves, watercress and pesto mayo, on hearty six-grain bread.

## ENTRÉE SALADS & ENTRÉES

All Entrée Salads and Entrées are served with a House or Side Salad with Dressing, Artisan Rolls, Butter, Fair Trade Aspetto Coffee, Decaffeinated Coffee, Numi Teas with Hot Water, Iced Tea and Iced Water. Services include delivery, linen-draped service tables, setup and clean up.

## ENTRÉE SALADS

### BLACKENED CHICKEN & VEGETABLE SALAD

Blackened chicken, roasted corn, carrots, red onion, black olives, and tortilla strips over mixed greens with ranch dressing.  
**\$12.11 per guest**

### PEAR & BEET SALAD WITH CIDER MUSTARD THYME DRESSING

Fresh pear and beet salad mixed with spring lettuce, bleu cheese, and walnuts, tossed with cider Dijon vinaigrette.  
**\$8.46 per guest**



BRAISED VEGETABLES & QUINOA

## ENTRÉES

### SUNDRIED TOMATO CRUSTED CHICKEN BREAST

Crispy panko coated chicken breast pan fried with savory bits of sundried tomato and served with herb roasted mashed potatoes and haricot verts.  
**\$13.57 per guest**

### CITRUS & HERB CRUSTED SALMON

Tender roasted salmon fillets in a crispy citrus & herb crust, served with lemon garlic green beans and couscous primavera.  
**\$16.18 per guest**

### BRAISED VEGETABLES & QUINOA

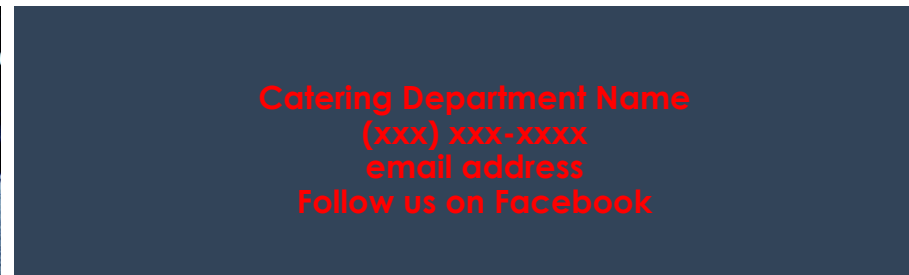
Braised parsnips, yams, carrots, and red bliss potatoes with hearty quinoa.  
**\$11.39 per guest**



GF GLUTEN FREE

V VEGETARIAN

M MINDFUL



## WINTERY RECEPTIONS, CARVING & ACTION STATIONS

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### MINI CHEESECAKE BAR

Our most popular mini cheesecake selections: pumpkin, blueberry, NY style and chocolate Rice Krispy cheesecake are served with a topping bar to include strawberry topping, whipped cream and chocolate ganache.

**\$4.93 per guest**

### BITE SIZE BITES

Super fudgy double chocolate brownie, cappuccino fudge brownies, cran scotch bars, chocolate pecan oatmeal bar and blondie's are served with chocolate and butterscotch for dipping.

**\$5.29 per guest**

### A WINTER PACKAGE

**\$18.25 per guest**

*The chilly winter months are a wonderful time to entertain. Consider a comforting winter reception package that is perfect for pairing with warm beverages!*

Ham & Cheese Puffs, Vermont's Own Maple Glazed Apple Rumaki, Butternut Squash Soup Shooter, Insalata Caprese Platter with Asparagus and Boos Block Cheese Board with Assorted Crackers, Flatbreads and Olive Oil Crostini.

*Select one of the carved items which include an experienced uniformed chef. Served with appropriate condiments and dinner rolls.*

- Prime Rib with Horseradish Aioli
- Roast Loin of Pork with Apple Spice Chutney
- Herb Roasted Turkey Breast with Cranberry Rémoulade



## BEVERAGES & DESSERTS

### COCONUT ITALIAN CREAM SODA

A dream concoction of cold fizzy soda infused with sweet coconut and cream, divinely refreshing!

**\$2.00 per guest**

### EDIBLE DESSERT SPOONS

An assortment of edible spoons and choice of filling.

**Minimum 3 dozen per order.**

- Chocolate Edible Spoon
- Cranberry Edible Spoon
- Chocolate Mousse
- Vanilla Mousse

**\$360.50 per 50 spoons**



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CHOCOLATE BREAD PUDDING WITH WALNUTS & CHOCOLATE CHIPS



### CHOCOLATE BREAD PUDDING WITH WALNUTS & CHOCOLATE CHIPS

Decadent chocolate bread pudding with walnuts, topped with rich & delicious caramel sauce.

**\$6.68 per guest**

### WHITE CHOCOLATE BREAD PUDDING

Rich and decadent white chocolate bread pudding made even better with a caramel sauce on top.

**\$4.75 per guest**

