



APPETIZERS

- PARTY CUT WOOD FIRED PIZZA **\$6.95/PERSON**
- CHEESE & CHARCUTERIE **\$6.95/PERSON**
- MAPLE GLAZE PORK BELLY SKEWERS **\$6.95/PERSON**
- SHRIMP COCKTAIL **\$24.99**
- BRIE PUFF PASTRY **SM \$14.95 LG \$29.95**
- STICKY WINGS **6.95/PERSON**



SALADS SERVES 5-10

MARKET SALAD **\$49.00**
(LOCAL MIXED GREENS, QUINOA, ROASTED SQUASH, BEETS, VT GOAT CHEESE, GREEN APPLE)

ORGANIC KALE CAESAR **\$54.00**
(ORGANIC GREEN KALE, ANCHOVY DRESSING, CROUTONS, SHAVED PARMESAN, FRESH LEMON) +ADD ROASTED CHICKEN \$2.00



SIDES **\$4.95/PERSON**

- ROAST BRUSSEL SPROUTS
- ROAST ROOT VEGETABLES
- CHEESY POLENTA
- TWICE BAKED POTATOES
- MASHED POTATOES
- POTATO BAR





ENTREES

- OSSO BUCCO **\$22.95/PERSON**
- SMOKED MAPLE & GINGER GLAZED WILD KING SALMON **\$8.95/PERSON**
- CHICKEN & BISCUIT **\$18.95/PERSON**
- LAMB MOUSSAKA **\$18.95/PERSON**
- CHICKEN MARBELLA **\$18.95/PERSON**
- RIBS, SLAW AND MASHED POTATOES **\$18.95/PERSON**
- BEEF WELLINGTON **\$22.95/PERSON**
- LASAGNA **\$9.95/PERSON**
- MAC & CHEESE **\$9.95/PERSON**
- +PROTEIN **\$12.95/PERSON**





DESSERTS

- APPLE CRISP WITH VANILLA ICE CREAM \$6.00/PERSON
- MAPLE RAISIN BREAD PUDDING WITH SALTED CARAMEL SAUCE \$6.00/PERSON
- CARROT CAKE \$6.00/PERSON
- TRIPLE CHOCOLATE FLOURLESS TORTE \$6.00/PERSON
- COOKIE PLATTER SM \$24.00 LG \$48.00

