

Cold

Spicy Tuna Poke with Avocado on Wonton Crisps
Crab Ceviche Salad on Cucumber
Seared Tuna on Cucumber with Radish, Sriracha & Tobiko Caviar
Smoked Salmon with Crème Fraîche & Caviar
Chilled Shrimp with Red Chili Cocktail Sauce
California Sushi Roll with Crab & Cucumber
Tomato, Basil & Fresh Mozzarella Skewers with Balsamic Syrup
Roasted Beet Bruschetta with Aged Chevre & Citrus
Creamy Sundried Tomato & Boursin Cheese on Pita Crisps
Strawberries with Local Blue Cheese Mousse & Almonds
Roasted Duck Breast with Hummus & Cherry Jam
Beef Tenderloin with Caramelized Onions & Horseradish Cream

Warm

Spinach & Feta Spanikopitas
Miniature Beef Wellington
Chicken Potstickers with a Ginger Soy Glaze
Sausage, Herb & Pecorino Stuffed Mushrooms
Miniture Spinach & Cheddar Cheese Quiche
Sesame Coconut Shrimp with a Spicy Mango Dipping Sauce
Curried Vegetable Samosa with Tzatziki Sauce
New Zealand Lamb Chops with Mustard Herb Crust
Crab Cakes with Scallion Remoulade
Crab Rangoons with Sweet Chili Soy Sauce
Bacon Wrapped Scallops with Horseradish Mustard
Lobster Cakes with Cherry Pepper Rémoulade
Brie Cheese in Puff Pastry with Apricot & Almonds
Foie Gras Wontons with Orange Ginger Glaze

\$4 per piece
\$48 per dozen



Stationary Hors D'oeuvres

Vegetable Crudite with Peppercorn Ranch & Pistou	\$8 per person
Fruit, Melons & Seasonal Berries Display	\$8 per person
Roasted Garlic, Lemon & Herb Hummus with House Baked Pita Chips	\$8 per person
Sprouted Corn Tortilla Chips Guacamole, Pico de Gallo & Salsa Verde **Add Queso Fundido with Chorizo Sausage for \$5 per person	\$9 per person
Antipasto Display Local & Imported Cheeses & Meats, Olives, Crackers, Baguettes & Mustard	\$14 per person
Vermont Artisan Cheese Display Olives, Roasted Peppers, Crackers, & Baguettes	\$16 per person
Assorted Sushi Display Pickled Ginger, Wasabi, Soy Sauce & Tobiko	\$29 per person
Raw Bar Marinated Green Lip Mussels Shrimp Littleneck Clams Snow Crab Claws Oysters	\$36 per dozen \$48 per dozen \$48 per dozen \$52 per dozen \$50 per dozen
Baked Potato Bar Scallions, Sour Cream, Cheddar, Butter, Applewood Bacon Blue Cheese & Spicy Chili	\$12 per person
Cesar Salad Station Lemon, Anchovy, Tomato, Croutons, Grilled Chicken, Olives, Parmesan Cheese, Ceaser & Goddess Dressings	\$13 per person
Taco Station Pulled Pork Carnitas, Grilled Chicken, Pico de Gallo, Sour Cream Cabot Cheddar, Jalapenos, Avocado Salsa, Cilantro, Lettuce Tomato, Crispy Corn & Soft Flour Tortillas	\$29 per person
Sweet and Tart Chocolate Covered Strawberries, Mini Eclairs, Assorted Cookies Key Lime, Lemon Meringue and Fruit Tarts, Canolis Regular & Decaffeinated Coffee & Tea Selection	\$18 per person
Hot Chocolate Station Mini Marshmallow, Shaved Chocolate, Peppermint Sticks, Whipped Cream	\$ 7 per person



Action Stations

Stir Fry Station

\$22 per person

Udon & Soba Noodles
Marinated Chicken & Beef (add Shrimp \$6 per person)
Variety of Stirfry Vegetables & Tofu
Orange Ginger Glaze & Coconut Curry Sauces

Pasta Station

\$24 per person

Tortellini, Penne & Mushroom Ravioli
Grilled Chicken, Parmesan Cheese, Crushed Red Pepper, Garlic Sticks
Choice of 2: Bolognese Sauce, Roasted Garlic Alfredo, Vodka Sauce, Marinara

Fajita Station

\$24 per person

Achiote Marinated Chicken & Beef (add Shrimp \$6 per person)
Sautéed Onions & Peppers with Cilantro & Tequila
Soft Corn & Flour Tortillas, Lettuce, Tomato, Sour Cream, Avocado Salsa,
Pico de Gallo, Olives & Cheddar Cheese

Sausage, Peppers & Hot Dog Station

\$26 per person

Vermont Smoke & Cure Sweet & Hot Italian Sausage
North Country Smokehouse Hot Dogs
Sautéed Peppers & Onions, Saurkraut, Spicy Mustard, Olive Salad,
Pepper Relish, Chili & Cheese, Hoagies & Buns

Carving Station

Turkey with Giblet Gravy, Cranberry Sauce & Rolls	\$10 per person
Roasted Pork Loin with Fennel Demi Glace & Rolls	\$10 per person
New York Strip with Peppercorn Demi Glace & Rolls	\$12 per person
Prime Rib with Horseradish Cream, Au Jus, & Rolls	\$14 per person
Beef Tenderloin with Cabernet Jus, Bleu Cheese Cream & Rolls	\$15 per person

Dessert Flambé Station

\$20 per person

Bananas Foster OR Cherries Jubilee
Vanilla Bean Ice Cream & Assorted Mini Pastries

Each Station is subject to a \$100.00 Chef Attendant fee