

GRAZING TABLES | *priced per guest*

Deluxe | Vermont & Imported Cheese | Italian Meats | Berries | Grapes | Dried Fruits | Sliced Vegetables | Assorted Dips

Assorted Crackers | Rice Crackers | **(GF*) 8**

Premium Upgrades | Antipasto Olives, Peppers, Artichoke Hearts, Pickled Veggies +2 | Exclusively Vermont Cheeses +2

Exclusively Vermont Cured Meats +3 | Add Cheese Fondue +2

ARTISAN BOARDS & DISPLAYS | *priced per 25 guests*

Charcuterie Board | Artisanal Cheeses | Italian Meats | Fresh + Dried Fruits & Berries | Crackers | **(GF*) 125**

Cheese Board | Artisanal Cheeses | Fresh + Dried Fruits & Berries | Crackers | **(V, GF*) 120**

Antipasto Platter | Italian Meats | Olives | Roasted Peppers | Marinated Artichoke Hearts | **(DF, GF) 100**

Crudite Platter | Sliced Vegetables | Assorted Dips | **(V, VG*, DF*, GF) 65**

Shrimp Cocktail | Spicy Horseradish Cocktail Sauce | Lemons | **(DF, GF) mkt**

Switchback & Cheddar Fondue | VT Cheddar | Sliced Vegetables | Diced Bread | **(V) 120**

SPECIALTY BITES | *priced per serving*

Spanakopita | Phyllo Dough | Feta | Spinach | **(V) 4**

Crispy Bruschetta | Mushroom & Sage -or- Black Olive Tapenade -or- Tomato & Basil | **(VG) 4**

Assorted Flatbreads | Various Selections | **4**

Vegetarian Spring Rolls | **(V, VG) 4**

Stuffed European Cucumbers | Feta | Kalamata Olives | Tomato **(V, GF) 4**

French Onion Stuffed Mushrooms **(V, GF) 4**

Mini Quiche | Various Selections | **(V) 4**

Backyard Stromboli | Italian Meats | Cheese | Olives | Peppers | Mushrooms | **3**

Beef Empanadas | Chipotle Herb Dipping Sauce | **(DF) 4**

Mini Italian Meatballs | Marinara Dipping Sauce | **(DF) 4**

Swedish Meatballs | Gravy | **(DF) 4**

Pigs in a Blanket | Dijon Mustard | **(DF) 4**

Chicken Teriyaki Meatballs | Grilled Pineapple | **(DF) 5**

Bacon-Wrapped Dates | Stuffed with Goat Cheese | **(GF) 6**

Beef Tartare | Served on House Made Chips | **(DF, GF) 6**

Taquitos | Salsa Rioja | **(DF) 6**

Smoked Salmon on Cucumber | Chive Mascarpone **(GF) 6**

Ahi Tuna Poke | On House Made Wonton Crisp | **(GF) 7**

Mini Crab Cakes | Served with Chipotle Aioli | **(GF) 6**

Cajun Shrimp | Mango Salsa Dipping Sauce **(DF, GF) 6**

Scallops Wrapped in Applewood Bacon | **(DF, GF) 7**

TOSTONES | *priced per serving*

Deep Fried Plantain Cup filled with: Refried Beans and Guac **(VG, GF) 5** | Pulled Pork and Guacamole **(DF, GF) 6**

Tuna Tartare **(DF, GF) 7** | Shrimp Ceviche **(DF, GF) 7** | Bananas Foster **(GF) 5**

SKEWERS & SPOONFULS | *priced per serving*

Marinated, Grilled Chicken Skewers | Tzatziki Dipping Sauce | **(DF*, GF) 4**

Caprese Skewers | Mozzarella | Basil | Cherry Tomato | **(V, GF) 4**

Tortellini Skewers | Pesto | Sun-Dried Tomato | **(V) 4**

Watermelon Salad Spoonfuls | Feta | Mint | Balsamic | **(DF, GF, V) 4**

Antipasto Spoonfuls | Kalamata Olive | Artichoke | Mozz | Tomato | **(GF, V) 4**

SNACKS | *priced per 50 Guests*

House Made Potato Chips | Caramelized Onion Dip | **(GF, V) 50**

House Made Corn Chips | Salsa Rioja | **(DF, VG) 50** | Add Salsa Verde +8 | Add Guacamole +10

Add Mexican Street Corn Dip +10 | Add Queso +8

Hummus with Flatbread | **50**