



To Order: catering@thesnapvt.com
(802) 861-2951
www.thesnapvt.com

Please place orders at least two business days in advance.

We limit the number of orders we take on each day, to give each order the proper attention.

Many gluten free, vegan, etc. options available

Delivery charge \$25; Delivery minimum \$80

Sugarsnap Menu

for Drop-Off Catering

Updated 4/20/15

Sugarsnap offers farm fresh, healthy and delicious food. Our menu is ideal for business meetings and casual parties. We can drop the food off for you ready to serve, or we can provide on-site servers to set, serve and cleanup.

We make everything from scratch. Our partners include: Boyden Farm, Misty Knoll, Digger's Mirth, VT Butter and Cheese and many more.

You can count on us for:

- On time, professional service
- Convenient orders
- The very best, made-from-scratch meals

Other catering services we offer are:

**** Custom Full Service Events** Ideal for any event where you don't want to have to worry about the details. We customize the menu and service to your needs, style and budget.

**** Bar Service** Fully licensed and insured.

Breakfast Packages

Minimum of 10 per order.

1. **Basic Continental:** Assorted pastries, bagels, cream cheese, coffee & fixings; \$6.95 per person
2. **Full Continental:** The Basic Continental plus granola, yogurt and fruit salad; \$9.95 per person
3. **The Hearty Breakfast:** Frittata, home fries, bacon OR sausage, assorted mini baked goods, coffee & fixings; \$11.95 per person
4. **New! Smoked Salmon and Bagels** - Bagels, herbed cream cheese, capers, smoked salmon, onion chutney, hardboiled egg, sliced red onion, coffee & fixings; \$10.95 per person
5. **New! English Muffin Breakfast Sandwiches:** Local scrambled eggs, Cabot Cheddar, maple sausage on house-made English muffins, fruit salad, coffee & fixings; \$9.95 per person

A La Carte Breakfast

Minimum of 10 per order.

Assorted Muffins or Scones, \$2.95 each

Assorted Miniature Muffins or Scones, \$23.95/dozen

Fruit Salad: Seasonal fruit salad with a lime zest and a hint of rose water, \$9.95 per pound

Frittata: Local eggs with cream, herbs and cheese

Choice of: ham & swiss, spinach & goat cheese, three cheese, or chef's choice

Medium (serves 8-12) \$29.99, Large (serves 16-24) \$59.99

Whole Fruit, \$1.00 each

Granola, Seasonal Fruit Compote and Yogurt Parfaits, \$4.95 each

Lunch & Dinner Packages

Minimum of 10 per order. See below for selections. You choose the package and we figure out the portions. Everything in the packages are also available a la carte. All of the sandwich packages can be made into a boxed lunch for an additional \$1.00 per person

1. Whole Sandwich, One Salad, Cookie, \$11.95 per person
2. Whole Sandwich, Chips, Cookie, \$9.95 per person
3. Half Sandwich, Cup of Soup, Cookie, \$8.45 per person
4. Half Sandwich, Two Salads, Cookie, \$11.95 per person
5. Salads Assortment, Cookie, Choose three prepared salads plus garden salad, \$12.95 per person

6. BBQ Slider Package: choose one meat, slaw or potato salad. Comes with slider rolls, sauce, chips and cookies, \$14.95 per person
7. Casserole Package: Choose a la carte casseroles (priced separately) Add garden salad, bread & cookie, \$4.95 per person
8. **New!** Make Your Own Taco Package: choose one protein: pork shoulder, braised beef or refried beans, plus black bean salad, Mexican Slaw, cilantro lime sour cream, cheddar cheese, tortillas, salsa \$14.95 per person
9. **New!** Specialty sausage with peppers, onions, rolls, potato salad, garden salad with dressing, \$14.95 per person
10. **New!** Chef's Choice. Let us surprise you with a seasonal selection. \$14.95 per person

BBQ Slider Package Choices:

BBQ Pulled Pork with BBQ Sauce (d, w), Braised Beef with Carolina BBQ (d, w), Caribbean Jerk Chicken With Mango Chutney (d, w), BBQ Tofu & Smoked Vegetables With Asian BBQ Sauce (v,d,w)

Taco Package Choices:

Pork Carnitas (d, w), Chimichurri Beef (d, w), Fajita Chicken(d, w), Refried Black Beans (v, d, w)

Signature Sandwiches

All whole sandwiches are cut in half. Sandwiches can be individually wrapped, boxed or on platters. Platter option is \$0.50 per sandwich extra.

Signature Sandwiches- \$7.45 Whole/ \$3.95 Half

Custom sandwiches and gluten free bread are available.

Pesto Veggie Wrap- Smoked mozzarella cheese, tomato, pesto, greens, carrots on wrap

Dark & Stormy- North Country Smokehouse ham, Cabot cheddar, mustard roasted mushrooms, garlic mayonnaise on house-made bread

Caped Gobbler- North Country Smokehouse turkey, Swiss, onion jam, arugula, caper mayonnaise on house-made bread

Tarragon Chicken Wrap- Tarragon chicken salad, red grapes, almonds, Cabot yogurt, greens, shredded carrot, on wrap

Roast Beef Wrangler- House-roasted roast beef, Swiss, pickled red onions, arugula, garlic mayonnaise on house-made bread

Soup Choices

Our soups change weekly. Call or email us for current options.

Salads

Sizes priced per pound, two pound minimum.

Garden Salad- Mixed greens and seasonal vegetables served with your choice of dressing, \$1.99 per person, choose from maple-balsamic vinaigrette, lemon-herb vinaigrette or ranch dressing

Beet Salad (v, d, w)- local roasted beets with cilantro, almonds and lime, \$8.95 per pound

Fruit Salad (v, d, w)- seasonal fruits with rose water and lime zest, \$9.95 per pound

Potato Salad (v, w)- our version of a classic with mayo and hard boiled egg, \$6.95 per pound

Curried Sweet Potato Salad (v, d, w)- with brown rice, onions, mushrooms and peas, \$7.95 per pound

Thai Peanut Noodles (v, d)- with black sesame seeds and carrots, \$7.95 per pound

Wheatberry Salad (v, d)- onion, arugula and red peppers with in a sherry vinaigrette, \$7.95 per pound

Greek Pasta Salad (v)- vegetables, kalamata olives, herbs and feta in a lemon-herb vinaigrette, \$9.95 per pound

Red Quinoa (v, d, w)- a seasonal salad including peppers, onions, roasted corn & herbs, \$8.95 per pound

Southwestern Black Bean (v, d, w)- zesty combination of black beans, peppers, corn, tomatoes, red onion and cilantro in a lime vinaigrette, \$7.95 per pound

New! Lime Jalapeno Slaw (v, d, w)- cabbage, jalapeno, cilantro, vinegar, \$6.95 per pound

New! Kale, Corn & Tomato Salad (v, d, w)- with sundried tomatoes, fresh herbs, shallots and white balsamic, \$7.95 per pound

New! Cucumber, Tomato & Feta Salad (v, d, w)- with Sugarsnap herbs, \$7.95 per pound

New! Roll the dice and let us surprise you!, \$7.95 per pound

New! Ask about our Chef's Choice Weekly Selection

Casseroles

Served hot or cold with reheating instructions. Medium serves 9-12, Large serves 18-24.

Meat Lasagna- blend of Vermont Family Farms ground beef and pork with MapleBrook ricotta, mozzarella, basil and house-made marinara, \$58/\$119

Grilled Summer Lasagna (v)- roasted summer vegetables layered between Vermont Pasta sheets, pesto, mornay, \$49/\$99

Chicken & Broccoli- a classic Sugarsnap favorite! Misty Knoll Chicken, broccoli in a creamy gravy sauce with Cabot Cheddar Cheese and topped with crispy breadcrumbs, \$58/\$119

Sweet Potato & Bean Enchilada (v)- vegetarian version of our beef and bean with roasted sweet potatoes, \$49/\$99

Chicken Tikka Masala with Rice (w)- classic Indian favorite with Misty Knoll Chicken, spices, cream, tomato, brown rice, \$58/\$119

Curried Chickpeas with Brown Rice & Spinach (v, d, w)- a Sugarsnap customer favorite! Blend of caramelized onions, chickpeas, spinach, coconut milk and brown rice, \$49/\$99

Macaroni & Cheese with Caramelized Onions & Herbs (v)- cavatappi pasta with a blend of smoked gouda & Cabot cheddar mornay, caramelized onions and fresh herbs, topped with breadcrumbs, \$49/\$99

Appetizer Platters

Medium serves 12-20, Large Serves 25-35 as an appetizer.

Crudite- seasonal vegetables with housemade hummus & ranch dips, \$39/\$79

Rustic Spread- seasonal dips served with crostinis, flatbreads & crackers, \$59/\$119

Artisan Cheese- local cheddar, chevre, bleu, and Brie cheeses served with grapes & Seasonal Fruit, house-made compote, spiced nuts, and crackers, \$89/\$179

Charcuterie- a variety of sausages, cured meats, mousses, pickled vegetables & mustard dip served with crackers & crostini, \$89/\$179

Vegetable Charcuterie- vegetable terrine, grilled vegetable skewers, lemon-herb marinated mushrooms & grilled asparagus, Maplebrook feta, babaganoush served with flatbreads, \$74/\$149

Shrimp Sampler- a variety of shrimp cocktail, firecracker, and garlic shrimp with Aioli & cocktail Sauce, \$59/\$119

Fresh Fruit- assortment of seasonal sliced fruits, \$59/\$119

Smoked & Pickled- smoked fish, mussels, seasonal pickled vegetables with a lemon & caper garnish served with crackers, \$125/\$249

Tea Sandwich Platter- Chef's Choice assortment of bite sized sandwiches. Selections include: Turkey Provolone & Herbed Cream cheese, Roast Beef, Horseradish & Pickled Onion, Ham Cheddar & Dijon, Herbed Goat Cheese & Cucumber \$29/\$60

Dessert Platters

Cookie Platter- assortment of Cookies For Good, Medium (30 pieces) \$35, Large (60 pieces) \$65,

Flavors include: peanut butter, chocolate chip, double chocolate cherry almond, lemon poppy seed, ginger molasses, bittersweet chocolate orange, oatmeal raisin, coconut cardamom and java hazelnut

Dessert Bar Platter- assortment of our deliciously sweet dessert bars, Medium (40 pieces) \$39.99, Large (80 pieces) \$79.99

Cookie & Bar Platter- assortment of house-made Cookies For Good & dessert bars, Medium (16 cookies, 24 pieces) \$39.99, Large (32 cookies, 48 pieces) \$79.99

Mini Cupcake Platter- assortment of mini cupcakes, Medium (20 cupcakes) \$34.95, Large (40 cupcakes) \$69.95

Petit Four- baker's choice of decadent assorted desserts, Medium (25 pieces) \$84.95, Large (50 pieces) \$169.95

Gluten Free Platter- French Macaroons, Coconut Macaroons, Chocolate Flourless Cake, Large \$169.95, *contains nuts

French Macarons- Baker's Choice of Assorted Macaroons, Large \$119.00 *contains nuts

Seasonal Pies- Ask our Baker what she is making this week! \$18.00, nine inch pie

Beverages

- Assorted Bottled Beverages: Nantucket Nectars, San Pellegrino's, Virgil's, Coke Products, Water, \$2.25 per person for bottled beverages, \$1.50 for water
- Coffee Boxes: Vermont Coffee Company Regular or Decaf coffee OR Vermont Artisan Teas. Includes: cups, stirrers, creamers & sugars, Each box serves 10-12, \$20.00
- Fresh Squeezed Orange Juice: 1 gallon serves 12-15 people, \$15.00/gallon
- Housemade Beverages: Iced Tea, Lemonade, Ginger Lemonade, Mint Limeade, \$12.00 per gallon

Other

- Disposable Plates & Service Ware: \$0.50 per person, \$1.00 per person for compostable wares
- Substitute assorted dessert bars for cookies: \$0.75 per person
- Gluten free Deep River chips: \$1.50 each
- House-made bread & Cabot butter: \$0.50 per person

Key

v = Vegetarian

d = Dairy Free

w = Wheat & Gluten Free