



Sugarsnap

farm to table fresh since 2003

2017 Delivery Catering Menu

Fall and Winter

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----- ABOUT US -----

We are Caterers

Not a take-out restaurant, not delivery guys. We specialize in preparing and serving meals off site, which means that all of our menus are specially designed for catering. We have developed recipes, systems and methods of preparation, safe transport, and temperature control to ensure your food is perfect, no matter where you eat your meal!

We are what we eat, and what we serve

We take pride in serving locally sourced, wholesome, made-from-scratch meals. Nutritious and delicious food attracts more people to your meetings and helps them be more productive. The food you serve reflects on you and we want to help you look good! We grow much of our produce at our own three acre farm in Burlington's Intervale, including tomatoes, cucumbers, kale, peppers, culinary herbs, and edible flowers! If you'd like to find out more about our farm, or come for a visit, give us a call!

----- ORDERING & SERVICE INFORMATION -----

Delivery and Service

Our base delivery charge is \$25.00 with an additional \$2.00 per mile for locations over seven miles from our headquarters in South Burlington. Additional charges may apply for orders outside our standard delivery window (7am-6pm) We are happy to provide more than just delivery, and offer a range of service options, from basic on site serving and cleanup, to full event planning. Pricing depends on your service needs and timeline. Quotes are available upon request.

Minimums and Order Notice

Our delivery order minimum is \$150.00. For smaller orders, we offer the option to pick up at our South Burlington location, or can coordinate with a courier service to provide delivery with pricing starting at \$35.00. In order to ensure availability of the full range of our menu offerings, we ask that orders be placed at least three business days in advance of the event. While we always strive to accommodate late notice orders, we cannot guarantee all menu items. Please contact us, and we can help work through any late notice limitations!

Severe Allergies

We cook with a wide variety of products in our commercial kitchen, including nuts, shellfish, and gluten. Please be aware that while we are very mindful of cross-contamination, the same equipment is used with all of our ingredients. We can help you take care of your guests with dietary restrictions. Use this legend to choose menu items that fit your dietary needs:

Vg: Vegetarian GF: Gluten Free DF: Dairy Free V: Vegan

Serviceware

Compostable plates, cutlery, napkins, and serving utensils are available upon request for a package fee of \$1.00 per person

A la Carte

As a catering company we have a broad range of custom menus and a la carte pricing available. We know that packages may not always fit the needs of your guests, and we would be happy to discuss a menu that will fit your individual needs!

----- COFFEE & BREAKFAST -----

15 person minimum per meal

Basic Continental

\$7.95 per person

Assorted mini muffins and scones, seasonal whole fruit, coffee and fixings

Bagel Break

\$7.95 per person

Assorted bagels, cream cheese, seasonal whole fruit, coffee and fixings

Full Continental

\$9.95 per person

The 'Basic Continental' plus yogurt, granola, and fruit compote parfaits

The Hearty Breakfast

\$13.95

Three cheese frittata, home fries, sausage, fruit skewers, yogurt dip, coffee and fixings

Coffee Service Package: \$20.00 (serves 10-12)

Includes customer choice of Regular or Decaf coffee and all the fixings -- cups, lids, sugars, creamers, and stirrers

Tea Service Package: \$20.00 (serves 10-12)

Includes hot water, assorted tea bags, and all the fixings-- cups, lids, sugars, and stirrers

Make it a meal with a la carte additions:

Baked Goods

Muffins: *Lemon Poppy, Morning Glory, Blueberry Crumb, Donut, Banana ... \$2.95*

Mini Muffins ... **\$1.50**

Scones: *Maple Nut, Raisin Citrus, Cran-Orange, Bacon Scallion Cheddar ... \$2.95*

Mini Scones ... **\$1.50**

Bagels & Cream Cheese ... **\$2.00**

Gluten Free Muffins ... **\$3.95**

Savory Additions

Baked Frittata: *Spinach and Goat Cheese, Three Cheese, Ham and Cheddar ...*

Medium: \$49.95 // Large \$89.95

Steel Cut Oats w/ Seasonal Compote

Medium: \$39.95 // Large: \$79.95

Breakfast Sandwiches ... **\$4.95**

Add Ons

Whole Fruit... **\$1.00**

Fruit Salad ... **\$7.95 per pound**

Yogurt Parfaits ... **\$3.95**

Beverages

Orange Juice (10oz) ... **\$1.50** // Orange Juice (Gallon) ... **\$15.00**

Apple Juice (10oz) ... **\$1.50**

Cranberry Juice (10oz) ... **\$1.50**

----- SANDWICH PACKAGES -----

12 person minimum per package. Sandwiches can be individually wrapped or served in a display box. Salad selections may be drawn from our seasonal salad offerings. Make it a boxed lunch in compostable cardboard for an additional \$1.00 per person or \$2.00 per person for bamboo bento.

Whole Sandwich, One Salad, and Cookie: \$13.95 per person

Half Sandwich, Two Salads, and Cookie: \$13.95 per person

Whole Sandwich, Chips, and Cookie: \$12.95 per person

Half Sandwich, Bowl of Soup, and Cookie: \$10.95 per person

SANDWICH OPTIONS

Roast Beef Wrangler

Local roast beef, swiss, horseradish mayo, arugula, and farm pickles on housemade bread

Dark and Stormy

Ham, mustard-roasted mushrooms, mayo, and cheddar on housemade bread

Turkey Gobbler

Roasted turkey, basil pesto, cranberry compote, and provolone on housemade bread

Curried Chicken Wrap

Curried chicken salad, carrots, and romaine on a spinach wrap

The Greek

Chickpea hummus, feta, cucumber, roasted red pepper spread, and spinach, on a wrap

Ham & Swiss

Ham and swiss with mayo and mustard packets served on the side

Turkey & Cheddar

Turkey and cheddar with mayo and mustard packets served on the side

Roast Beef & Provolone

Roast beef and provolone with mayo and mustard packets on the side

----- SEASONAL SALADS -----

Three pound minimum per variety of salad. Served family style. Individual packaging available upon request. Recommended serving size per person: 3-4oz

Apple Celeriac Slaw (vg, gf)

Apples, celeriac, cabbage

\$6.95 per pound

Beet and Almond (v, gf, df)

Beets, almonds, lime vinaigrette

\$10.95 per pound

Butternut Arugula Salad (v, gf, df)

Butternut squash, arugula, cranberries, almond, maple balsamic vinaigrette

\$9.95 per pound

Curried Sweet Potato (v, gf, df)

Brown rice, onions, mushrooms, peas

\$11.95 per pound

Fruit Salad (v, gf, df)

Melons, pineapple, and grapes with rosewater and lime

\$7.95 per pound

Kale Sesame Orange (v, gf, df)

Kale, orange, red pepper, sesame, almonds

\$7.95 per pound

Southwestern Black Bean (v, gf, df)

Peppers, corn, tomatoes, red onion, cilantro, lime vinaigrette

\$7.95 per pound

Greek Pasta Salad (vg)

Cavatappi pasta, cucumbers, red peppers, kalamata olives, feta, lemon herb vinaigrette

\$9.95 per pound

Pesto Pasta Salad (vg)

Pesto, cavatappi pasta, peas, white beans, parmesan, arugula

\$11.95 per pound

Thai Peanut Noodle (v, df)

Spaghetti, black sesame seed, carrot, scallion, thai peanut sauce

\$8.95 per pound

TRY A THREE SALAD SAMPLER

12 person minimum per order

Choose any three of our seasonal salads & a garden salad for \$12.95 per person

----- PERSONAL BOWL PACKAGES -----

8 person minimum per package

Salads

Individually portioned salad meals served with bread and butter ... \$12.95 per person

Vermont Garden Veggie (vg, gf, df)

*Mesclun, carrots, beets, radish, cucumbers,
chickpeas, egg and maple vinaigrette*

Farm Chef (gf)

*Ham, turkey, cheddar, carrots, egg, bacon,
cucumber, radish, Italian dressing*

Tex Mex (vg, gf)

*Black bean salad, dirty rice, shredded romaine,
cheddar, cilantro and avocado dressing*

Chicken Caesar

*Grilled chicken, romaine, chiffonade kale,
sundried tomato, croutons, parmesan and
Caesar dressing*

Soups and Stews

14 oz Individually portioned soups/stews with toppings, bread, butter, garden salad, and a cookie

Bulk/Family style options available upon request ... \$12.95 per person

Hearty Chili Package

*Choice of meat or vegetarian chili, with sour cream and cheddar, served with jalapeno cornbread and
butter*

Northeast Chowder Package

Choice of bacon or potato corn chowder, with oyster crackers, served with sourdough and butter

Country Borscht Package

*Choice of meat or vegetarian borscht with sour cream and green onion, served with dark rye and
butter*

Soup and Stew Packages include a Garden Salad and Cookies!

----- ONE DISH MEALS -----

Medium feeds 8-12 people. Large feeds 18-24 people.

Macaroni and Cheese (vg)

Creamy baked mac and cheese w/ caramelized onion and herbs

Medium: \$55.00 // Large \$110.00

Roasted Root Vegetable Lasagna (vg)

Roasted root vegetables layered between sheets of pasta, creamy mornay, and rich cheese

Medium: \$55.00 // Large: \$110.00

Meat Lasagna

A blend of Vermont ground beef and pork w/ ricotta, mozzarella and ricotta cheese

Medium: \$75.00 // Large: \$150.00

Coconut Curried Chickpeas (v, gf, df)

Mild curried chickpeas served with brown rice and spinach

Medium: \$55.00 // Large: \$110.00

Chicken Tikka Masala (gf)

Indian style marinated chicken served with brown rice

Medium: \$65.00 // Large \$130.00

Shepherd's Pie (gf)

Braised brisket w/ vegetables, parsnip mashed potatoes, and corn

Medium: \$65.00 // Large: \$130.00

Chicken Provencal (gf)

Grilled chicken with Provencal sauce over cheddar polenta and chopped kale

Medium: \$85.00 // Large \$170.00

Additions:

Salads:

Garden: *Mesclun, beets, carrots, cucumbers*

\$1.99 per person

Spinach: *Spinach, radish, carrots, cucumbers*

\$2.99 per person

Arugula: *Arugula, cranberries, goat cheese, almonds*

\$3.99 per person

Breads:

\$1.95 per person

Garlic bread

Housemade Sourdough

Focaccia

Honey Wheat

Baguette

Naan

Gluten Free bread available on request

Desserts:

Cookies for Good

\$1.00 per person

Dessert Bars

\$2.00 per person

Mini Cupcakes

\$2.00 per person

Brown Butter Rice Krispie

\$2.25 per person

Chocolate Whoopie Pie

\$2.25 per person

Coconut Macaroons (GF)

\$2.25 per person

----- APPETIZER PLATTERS -----

Medium serves 12-20 people. Large serves 25-35 people.

Chips and Dips (vg)

White corn tortilla chip, creamy corn dip, tomatillo goat cheese, and pico de gallo

Medium: \$49.00 // Large: \$98.00

Breads and Spreads (vg)

Roasted red pepper dip, arugula pesto, and herbed goat cheese spread, served with crostini, flatbreads, and crackers

Medium: \$59.00 // Large: \$119.00

Tea Sandwich Platter

Chef's choice assortment of bite sized tea sandwiches

Medium: \$40.00 // Large: \$80.00

Shrimp Sampler (gf, df)

Cocktail, firecracker, and garlic shrimp with three sauces -- chimichurri, lemon aioli, and cocktail

Medium: \$109.00 // Large: \$219.00

Crudite (vg, gf)

Seasonal raw and blanched vegetables with pimento cheese dip and black bean hummus

Medium: \$49.00 // Large: \$98.00

Charcuterie

A variety of sausages, cured meats, pickled vegetables and mustard dip served with crackers and crostini

Medium: \$99.00 // Large: \$189.00

Artisan Cheese (vg)

Local cheddar, chevre, blue and brie cheeses served with grapes, seasonal fruit, house made compote, spiced nuts and crackers

Medium: \$99.00 // Large: \$189.00

Seasonal Fresh Fruit (v, gf, df)

Assortment of seasonal sliced fruits

Medium: \$59.00 // Large: \$119.00

----- DESSERT PLATTERS -----

Cookie Platter

Assorted 'Cookies for Good'; 35% of proceeds go directly to COTS

Medium (30 cookies): \$35.00

Large (60 cookies): \$65.00

Dessert Bar Platter

Assorted brownies, sundance bars, holy moly bars, and blondies

Medium (40 pieces): \$39.99

Large (80 pieces): \$79.99

Cookie and Bar Platter

Assorted 'Cookies for Good' and dessert bars

Medium (16 cookies, 24 pieces): \$39.99

Large (32 cookies, 48 pieces): \$79.99

Baker's Cupcake Platter

Red velvet, double chocolate orange, and salted caramel mini cupcakes

Medium (30 cupcakes): \$49.99

Large (60 cupcakes): \$99.99

Little Sweets

Chocolate flourless cake, seasonal cheesecake, and tartlets

Medium (25 pieces): \$89.00 // Large (50 pieces): \$178.00

----- BEVERAGES -----

Housemades

\$12.00 per gallon (serves 10)

Sweet Tea

Unsweetened Iced Tea

Lemonade

Ginger Lemonade

Mint Limeade

Half Lemonade and Half Iced Tea

Cans and Bottles

Poland Springs Water: \$1.50

San Pellegrino Italian Sodas: \$1.50

Spindrift Seltzers: \$1.50

Coke Products: \$1.50

Honest Tea: \$2.50

Nantucket Nectars Juices: \$2.50

Virgil's Root Beer: \$2.50