



Sugarsnap

farm to table fresh since 2003

2018 Delivery Catering Menu

Spring and Summer

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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. For optimal availability of 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 (vg)

\$7.95 per person

Assorted muffins, scones, and coffee cake, with seasonal whole fruit, coffee and fixings

Donut Shop (vg)

\$8.95 per person

Lemon Blueberry & Cinnamon Sugar housemade donuts, fruit salad, coffee and fixings

Full Continental (vg)

\$9.95 per person

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

The Hearty Breakfast

\$13.95 per person

Three cheese frittata, home fries, sausage, fruit salad, 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

Baked Goods

Muffins: *Lemon Poppy, Morning Glory, Blueberry Crumb, Raspberry Chocolate Chip, Cappuccino, Banana*

\$2.95 each

Mini Muffins

\$1.50 each

Scones: *Maple Nut, Raisin Citrus, Cran-Orange, Bacon Scallion Cheddar, Chocolate Chip Hazelnut*

\$2.95 each

Mini Scones

\$1.50each

Assorted Bagels & Cream Cheese

\$2.00 each

Gluten Free Muffins

\$3.25 each

Gluten Free Bagels & Cream Cheese

\$2.25 each

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

English Muffin Breakfast Sandwiches

\$4.95 each

Fruit and Yogurt

Whole Fruit

\$1.00 each

Fruit Salad

\$7.95 per pound

Yogurt Parfaits

\$3.95 each

----- LUNCH PACKAGES -----

10 person minimum per package. One (or two based on package) variety of salad per 10 person order. 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. Salad bowls come individually portioned in compostable bowls. Three salad sampler, chosen from the season salads section, is served family style.

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

Salad Bowl, Bread & Butter, and Cookie: \$12.95 per person

Three Salad Sampler, Bread & Butter, Cookie: \$10.95 per person

SANDWICH OPTIONS

Piquante Beef

Roast beef, harissa mayo, smoked gouda, and charred onion on focaccia

Hawaiian Ham

Ham, cheddar, smoked pineapple mayo, and charred onion on whole wheat

Green Goddess Turkey

Roasted turkey, smoked mozzarella, green goddess dressing, and arugula on sourdough

Buffalo Chicken Wrap

Buffalo chicken, carrot, celery, lettuce, and blue cheese spread, on a wrap

The ELT (vg)

Eggplant 'bacon', lettuce, tomato, and avocado mayo on a wrap

Turkey and Cheddar

With fresh greens and mayo/mustard on side

Ham and Swiss

With fresh greens and mayo/mustard on side

Roast Beef and Provolone

With fresh greens and mayo/mustard on side

SALAD BOWL OPTIONS

Vermont Garden Veggie (vg, gf, df)

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

Tex Mex (vg, gf)

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

Farm Chef (gf)

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

Chicken Caesar

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

SOUP OPTIONS

Broccoli Cheddar Ale (vg)

Sweet Potato Chipotle (gf, vg)

Minestrone (gf, v)

Coconut Carrot Ginger (gf, v)

Hungarian Mushroom (vg)

Sausage White Bean and Kale (gf, df)

Beef Barley (df)

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

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

Lime Jalapeno Slaw (v, gf)

*Cabbage, carrot, jalapeno, lime cilantro
vinaigrette
\$6.95 per pound*

Beet Green Salad (vg, gf)

*Beets, beet green, pickled red onion, spiced
pepitas, goat cheese, sherry vinaigrette
\$9.95 per pound*

Cucumber Tomato Feta (vg, gf)

*Feta, cucumber, tomato, dill
\$10.95 per pound*

Edamame Orange & Fennel Salad (vg, gf, df)

*Edamame, fennel, orange, celery, radish, red
onion, cumin vinaigrette
\$11.95 per pound*

Fruit Salad (v, gf, df)

*Melons, pineapple, and grapes with rosewater and
lime
\$7.95 per pound*

Grilled Vegetable Farro Salad (v)

*Zucchini, eggplant, radicchio, sweetie drop
peppers, herbs, roasted garlic lemon vinaigrette
\$11.95 per pound*

Summer Quinoa (v, gf, df)

*Quinoa, roasted corn, tomato, lemon
\$8.95 per pound*

Kale Corn and Tomato (v, gf, df)

*Kale, corn, tomato, red onion, orange vinaigrette
\$12.95 per pound*

Southwestern Black Bean (v, gf, df)

*Peppers, corn, tomatoes, red onion, cilantro, lime
vinaigrette
\$7.95 per pound*

Zucchini Noodle Salad (vg, gf)

*Zucchini noodles, parmesan, white beans,
calabrese chili, herbs, balsamic glaze
\$12.95 per pound*

Italian Pasta Salad (vg)

*Cavatappi pasta, arugula, italian vinaigrette,
smoked fresh mozzarella, cherry tomato
\$8.95 per pound*

Thai Peanut Noodle (v, df)

*Spaghetti, black sesame seed, carrot, scallion, thai
peanut sauce
\$8.95 per pound*

Potato Charred Peppers and Corn (vg, gf)

*Potato, poblano, jalapeno, roasted corn, greek
yogurt
\$12.95 per pound*

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

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

Macaroni and Cheese (vg)

Creamy baked mac and cheese with caramelized onion and herbs

Medium: \$55.00 // Large \$110.00

Grilled Vegetable Lasagna (vg)

Creamy mornay, seasonal grilled vegetables, pesto

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

Meat Lasagna

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

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

Sweet Potato Black Bean Enchilada (vg, gf)

Sweet potato, black beans, corn tortilla, chipotle sour cream, cheddar

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

Vegetable Coconut Curry (v, gf)

Chickpeas, seasonal vegetables, turmeric rice, spices

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

Sloppy Joe Casserole (gf)

Seasoned beef, tomatoes, peppers, cornbread topping

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

Chicken Veracruz (gf, df)

Chicken, tomato, olive, golden raisin, rice

Medium: \$65.00 // Large \$130.00

Cajun Jambalaya (gf, df)

Seasoned rice, chicken, andouille sausage, bacon, creole spice, tomato

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

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

Coconut Macaroons (GF)

\$2.25 per person

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

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

Hummus Mezze (vg)

Chickpea hummus, beet hummus, and tzatziki served with grilled naan, cucumbers, carrots, and feta

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

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

Vermont 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

Vermont Cheese (vg)

Cabot cheddar, VT Creamery Chevre, and Maplebrook smoked gouda served with grapes, seasonal fruit, housemade compote, spiced nuts and crackers

Medium: \$79.00 // Large: \$158.00

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

S'mores, peanut butter & jelly, coconut lime

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

Biscotti Platter

Assorted housemade biscotti

Medium (45 pieces): \$49.99 // Large (90 pieces): \$99.99

----- BEVERAGES -----

Housemades

\$12.00 per gallon (serves 10)

Sweet Tea

Unsweetened Iced Tea

Lemonade

Basil Lemonade

Black Currant 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