

2018 Picnic Menu



Sugarsnap

farm to table fresh since 2003



We Are Caterers..

not a take-out restaurant, not delivery guys. We specialize in preparing and serving meals off-site.

And That Means..

all of our menus are specifically designed for catering. We have developed recipes, systems and methods for preparation, safe transport and temperature control to make sure your food is perfect.

We Love the Outdoors..

This menu is designed for outdoor events, such as company parties, family reunions, barbecues, day-before-wedding parties and much more.

Please see our seasonal delivery menu for more options including beverages, appetizer platters and desserts.

~~~~~**Ordering & Service Information**~~~~~

Our catering team can assist you with your order in the following ways:

Via email: catering@thesnapvt.com

Via Phone: 802- 861-2951

Delivery

Our base delivery charge is \$25 with an additional \$2.00 per mile for locations over 7 miles of our HQ.

Service

We can provide limited service which allows a server to set up, serve your guests & clean up. This starts at \$150 for two servers to be onsite for two hours.

Or we can provide full event planning services which includes customized service onsite with setup and breakdown. Pricing depends on your service needs and timeline. Please ask and we will provide a custom quote for you.

Minimums and Order Notice

A minimum order of \$150.00 is required for our staff to deliver. For smaller orders, you may pick up in So. Burlington or a courier can deliver it. If possible, please place orders at least 3 days in advance. If you have less time, the full menu may not be available. Please contact us and we will tell you any limitations.

Severe allergies

We cook with a wide variety of products in our commercial kitchen, including nuts, shellfish and gluten. Please be aware that we are very careful, but we use the same cooking equipment 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 needs: vg=vegetarian; v=vegan; gf: gluten free ; df = dairy free

Serviceware

Compostable plates, cutlery, napkins and serviceware: \$1.00 per person.
Upgraded package with Leafware plates is \$2 per person. Purchase wire chafers for keeping food hot, \$10 per chafer set up (includes: sternos, wire frame, cover)

A la Carte

Since we are a catering company we have a broad range of custom menus and a la carte pricing available. Contact us for more options

Picnic Stations

\$21.95 per person with a minimum of 10 people

MYO Taco Bar

Mole beef carnitas, refried black beans, seasoned rice, flour tortillas. Toppings include: cheddar, cilantro lime sour cream, pickled jalapenos, shredded cabbage, pico de gallo, tomatillo salsa, salsa rojo

Southern BBQ

BBQ pulled pork, mac and cheese, grilled corn on the cob, baked beans(vg), country cole slaw, jalapeno cornbread with butter

Mediterranean Grill

Grilled sliced chicken, vegetable kabobs, black lentil salad, israeli couscous salad, tomato cucumber feta salad, grilled flatbread, baba ganoush, hummus, tzatziki

Create-a-Picnic

\$19.95 per person with a minimum of 10: Your choice of 1 entree, 2 sides, 1 bread
Add an entree, \$8 per person ; add a side, \$4 per person

Entree Choices

Chicken (all gf, df)

Grilled lemon herb chicken thighs
Pulled jerk chicken (thighs)
Grilled chicken thighs with romesco sauce

Beef (all gf, df)

Braised beef with carolina bbq sauce
Sliced beef roast with rosemary au jus
Braised beef with chimichurri
Coffee chipotle skirt steak

Pork

Pulled pork with bbq sauce, gf, df
Puerto rican braised pork shoulder with mild chilies, lime and oregano, gf, df
Sausage with onions and peppers, gf, df
Picnic ham, df

Fish/Seafood

White wine poached salmon (cold) with lemon dill creme fraiche, gf Add \$3/pp

Garlic & herb shrimp and vegetable kabobs, gf, df Add \$3/pp

Grilled seasonal fish with tropical salsa Add \$3/pp

Vegetarian

Tofu with asian bbq sauce, v, df, gf

Spinach and artichoke stuffed mushroom, vg

Summer quinoa stuffed peppers with romesco sauce, gf, df, vg

Tomato stuffed with black lentils, rice, feta with pepper coulis, gf, vg

Sides Choices

Hot

Macaroni & cheese with caramelized onions & herbs, vg

Baked beans, gf, df, vg

Cheddar polenta, gf, vg

Grilled corn on cob, vg, gf

Grilled summer vegetables with balsamic reduction, v, df, gf

Garlic braised kale, v, df, gf

Roasted sweet potatoes, v, df, gf

Green Salads

Garden salad with lemon herb vinaigrette, gf, df, veg

Garden salad with maple balsamic vinaigrette, gf, df, v

Wedge salad with blue cheese dressing, gf

Spinach salad with strawberries, goat cheese & balsamic dressing, gf, vg

Kale salad with romaine, apples, pickled vegetables & Lemon vinaigrette, vg, df, gf

Prepared Cold Salads

Country cole slaw, gf, df, veg

Lime jalapeno coleslaw, gf, df, v

Fruit salad, gf, df, v

Summer potato salad, gf, vg

Summer quinoa salad, gf, df, v

Southwestern black bean, gf, df, v

Kale, corn and tomato, gf, df, v

Cucumber, tomato, feta, gf, vg

Mexican grilled corn salad, gf, veg

Italian pasta salad, vg

Bread Choices

Brioche rolls
Grilled flatbread
Cornbread with pickled jalapenos
Focaccia
Sourdough bread
Wheat bread
Baguette
Gluten free bread, \$1 each extra