



Sugarsnap

farm to table fresh since 2003

2016 Corporate Catering Menu

~~~~~About us~~~~~

We Are Caterers..

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

And That Means...

that 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 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 a lot of our produce at our very own 3-acre farm in Burlington's Intervale, including tomatoes, cucumbers, kale, peppers, culinary herbs and more. We also make pickles, kimchi and tomato jam to serve year round. If you'd like to find out more about our farm (or come visit), give us a call.

Our meals come with signs for your guests that outline each dish and any allergens.

~~~~~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 and Service

Our base delivery charge is \$25 with an additional \$2.00 per mile for locations over 7 miles of our HQ. We are happy to provide more than just delivery. We can provide limited service which allows a server to set up, serve your guests & clean up. 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 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. Pick up at our So. Burlington location is always available. 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: V: Vegetarian GF: Gluten free DF: Dairy free

Serviceware

Compostable Plates, Cutlery, Napkins and Service Ware: \$1.00 per person. We also offer wire chafers for purchase for your hot meals at \$ 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. We know the packages might not fit the

needs of your guests and would be happy to discuss a menu that fits your needs.

~~~~~BREAKFAST~~~~~



15 person minimum per meal

For options denoted with ** we recommend renting or purchasing chafing dishes to keep food warm as your guests serve themselves. Please contact us for pricing.

Basic Continental

\$7.95 per person

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

Sub Gluten Free: Add \$1.00 per person

Add Bagels & cream cheese: \$2.00 per person

Bagel Break

\$7.95 per person

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

Sub Gluten Free: Add \$1.00 per person

Add Smoked Salmon: Add \$2.00 per person

Sub housemade cream cheese: Add \$1.00 per person

Tea Party

\$8.95 per person

Assorted scones & quickbreads, lemon curd, jam, mascarpone, English tea box & fixings

Add coffee box: \$20.00

Full Continental

\$9.95 per person

The basic continental plus yogurt parfaits (granola, compote, yogurt) and fruit salad

Sub Gluten Free: Add \$1.00 per person

Add Bagels & cream cheese: \$2.00 per person

The Green Mountain**

\$13.95 per person

Vanilla Baked French toast, Maple Syrup, Sausage, fruit

Maple Steel Cut Oatmeal

\$9.95 per person

Maple Steel cut oatmeal, fresh & dried fruit, brown sugar, seeds & nuts, coffee & fixings

Vermont Yogurt Station

\$9.95 per person

Green Mountain Creamery greek yogurt, chia seeds, flax, toasted sesame, dried fruit, fresh fruit, maple syrup, granola, coffee & fixings

Naan Egg White Sandwich**

\$10.95 per person

Egg white, Cabot cheddar, spinach, pesto, grilled naan, fruit salad, coffee & fixings

Sub Gluten Free Bread: Add \$1.00 per person

Brioche Breakfast Sandwiches**

\$10.95 per person

Local eggs, Cabot cheddar, ham on Maple house-made mayo, fruit salad, coffee & fixings

Sub Gluten Free Bread: Add \$1.00 per person

The Hearty Breakfast**

\$13.95 per person

Spinach Goat Cheese frittata, home fries, sausage, fruit Skewers, yogurt dip, coffee & fixings

salad, coffee & fixings

~~~~~**SANDWICH PACKAGES**~~~~~

12 person minimum per package. Sandwiches can be individually wrapped or plattered Make it a boxed lunch (excluding the soup option) for \$1 per person.

Whole Sandwich, One Salad & Cookie \$12.95 per person

Half Sandwich, Two Salads & Cookie \$13.95 per person

Whole Sandwich, Chips & Cookie \$10.95 per person

Half Sandwich, Cup of Soup & Cookie \$9.45 per person

Sandwich Options

Roast Beef Wrangler

Local roast beef, swiss, horseradish mayo, arugula, farm pickles, focaccia

Dark and Stormy

Ham, mustard-roasted mushrooms, mayo, cheddar cheese, seeded sourdough bread

Turkey Gobbler

Roasted turkey, basil pesto, cranberry compote, provolone. housemade bread

Thai Peanut Chicken Wrap

Grilled Asian chicken, peanut sauce, shredded cabbage, carrots, tomato wrap

The Greek

Chickpea salad, feta, spinach, cucumber, roasted red pepper spread, spinach wrap

Ham & Swiss

Focaccia Bread, Ham, Swiss, Mayo & mustard packets served on the side

Turkey & Cheddar

Focaccia Bread, Turkey, Cheddar, Mayo & mustard packets served on the side

Roast Beef & Provolone

Focaccia Bread, Roast Beef, Provolone, Mayo & mustard packets served on the side

SEASONAL SALADS

*Served buffet style; individual packaging is available upon request.
3 pound minimum for a la carte orders. 3 oz-4 oz portions
recommended per serving*

Apple Celeriac Slaw (v, gf)

Apples, celeriac, cabbage

\$6.95 per pound

Beet and Almond (v, gf, df)

Cilantro and lime vinaigrette

\$8.95 per pound

Butternut Arugula Salad (v, df, gf)

Butternut squash, maple balsamic, cranberries,
arugula

\$9.95 per pound

Curried Sweet Potato (v, df, gf)

Brown rice, onions, mushrooms and peas

\$7.95 per pound

Fruit Salad (v, df, gf)

Melons, pineapple, grapes with rosewater & lime

\$9.95 per pound

Greek Pasta (v)

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

\$9.95 per pound

Kale Sesame Orange (v, df, gf)

Kale, orange, sesame

\$7.95 per pound

Pesto Pasta (v)

Pesto, cavatappi, peas, parmesan, mozzarella,
sundried tomato

\$8.95 per pound

Seasonal Quinoa (v, df, gf)

Peppers, sage, pepitas, squash, cranberries

\$8.95 per pound

Soba & Kale (v, df)

Soba noodles, asian flavors, farm kale

\$8.95 per pound

Southwestern Black Bean (v, df, gf)

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

\$7.95 per pound

Thai Peanut Noodle (v, df)

Spaghetti, black sesame seeds, carrots, scallions, thai
peanut sauce

\$7.95 per pound

Wheatberry (v, df)

Onion, tomatoes, red peppers, arugula, shallot
vinaigrette

\$7.95 per pound

White Bean Edamame (v, df, gf)

Sun-dried tomatoes, cannellini beans, edamame

\$7.95 per pound

SALAD BOWLS

*Served in a 32-ounce compostable bowl, serves one person
& minimum per option*

Farm Chef (gf)

Ham, turkey, cheddar, carrots, egg, bacon, cucumbers, radish, italian dressing

\$10.95

Fall Butternut (v, gf)

Arugula, dried cranberries, maple balsamic, roasted butternut squash, goat cheese, candied maple pecans

\$10.95

Mediterranean (v, gf)

Grilled vegetables, balsamic, black lentil & feta, pickled cucumber, lemon wedges, olives, toasted walnuts, dill & basil herb vinaigrette

\$10.95

Vietnamese Chicken (gf, df)**

Vermicelli noodles, pickled carrots, bean sprouts, shaved cabbage, cucumber, peanut, grilled chicken, scallions

\$11.95

Salad Nicoise (gf)**

red onion, tuna, tarragon potatoes, green beans, red pepper tomato spread, egg, kalamata olives, greens, dijon vinaigrette

\$11.95

Chicken Caesar

Grilled chicken, romaine, chiffonade kale, sundried tomato and parmesan & caesar dressing

\$10.95

VT Garden Veggie (v, df)

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

\$8.95

Tex Mex (v, gf)

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

\$10.95

Sesame Beef ** (df)

Soba noodles, kale, carrots, edamame salad, shaved cabbage, cucumber, house-kimchi, toasted sesame seeds, sesame ginger dressing, soy ginger beef

\$11.95

Buffet Meals

12 serving minimum per meal

Served buffet style with each component in a separate pan. We strongly recommend choosing 1 selection per order so your guests can enjoy the meal together. Choosing more options often creates confusion for the guest and you may run out of certain items. We can supply separate meals if necessary for guests with dietary or allergy restrictions. Please ask our Event Coordinator for menu suggestions

Chicken Tikka Masala

Coconut Rice, Buttered Peas, Grilled Naan, Cucumber
Yogurt sauce, Coconut Macaroon
\$15.95 per serving

Coconut Chickpea Curry with Spinach

Coconut Brown Rice Pilaf, Grilled Naan, Roasted
Cauliflower, Cucumber Yogurt Sauce, Coconut
Macaroon
\$14.95 per serving

Mac & Cheese with Caramelized Onions & Herbs

braised kale & carrots (v, gf), Apple Celeriac Slaw (v,
gf), Brownie
\$14.95 per servings

Roasted Vegetable Lasagna

Garlic bread, Garden Salad, chocolate chip cookie
\$14.95 per serving

Cider Braised Pork

Braised cabbage, parsnip Mashed potato, apple crisp
\$15.95 per serving

Chicken Provencal

Cheddar polenta, braised greens & carrots,
seasonal mini cheesecakes
\$16.95 per serving
Sub tofu: \$1.00 per person

Bangers & Mash

Local sausage, Gravy, mashed buttered peas,
parsnip mashed potatoes, pineapple upside down
cake
\$15.95 per serving

Shepherd's Pie

Braised meat topped with Parsnip Mashed potato,
buttered corn, garden salad, cookie
\$15.95 per serving

Parmesan Risotto Cakes

Risotto cakes with butternut Squash, fall spinach salad
with lemon herb vinaigrette, chocolate nut clusters
\$12.95 per serving

Wild Rice Squash

squash stuffed with wild rice & cranberry, arugula salad
with maple balsamic, blonde
\$12.95 per serving

Cuban Pork

Dirty rice, mexican slaw, black bean salad, tortilla chips, holy moly bar

\$15.95 per serving

~~~~~APPETIZER PLATTERS~~~~~

Medium serves 12-20; Large serves 25-35

Crudite

Seasonal raw and blanched vegetables with pimento cheese & Black Bean Hummus

\$49.00; \$89.00

Breads & Spreads

Roasted red pepper dip, arugula pesto and herbed goat cheese, served with crostinis, flatbreads & crackers

\$59.00; \$119.00

Artisan Cheese

Local cheddar, chevre, bleu, and brie cheeses served with grapes & seasonal fruit, housemade compote, spiced nuts and crackers

\$99.00; \$189.00

Charcuterie

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

\$99.00; \$189.00

Shrimp Sampler

Shrimp cocktail, firecracker, garlic and 3 sauces: chimichurri, lemon aioli and cocktail sauce

\$89.00; \$179.00

Seasonal Fresh Fruit

Assortment of seasonal sliced fruits

\$59.00; \$119.00

Smoked & Pickled

Smoked salmon, scallops, mussels, trout spread, farm housemade

pickled vegetables with

a lemon & caper garnish served with crackers

\$125.00; \$249.00

Tea Sandwich

Chef's Choice assortment of bite sized sandwiches

\$40.00; \$80.00

~~~~~Appetizers~~~~~

\$36.00 per dozen; 3 dozen minimum

Soy ginger beef skewer

Thai beef cucumber cup

Chicken & apple empanada

Thai peanut chicken skewer

Spanakopita triangles

Roasted baby beet stacks with candied almonds

Savory tomato phyllo tart

Sausage stuffed mushrooms

Garlic & herb shrimp

Firecracker shrimp

Melon prosciutto skewer

Bacon wrapped date with blue cheese

Swedish meatballs

Grilled pear, prosciutto & arugula bite

Pulled pork empanadas

Sweet & sour meatballs

~~~~BEVERAGES~~~~

Housemades

\$12.00 per gallon (serves 10)

Sweet Tea
Unsweetened Iced tea
Lemonade
Ginger Lemonade
Mint Limeade
Half Lemonade & Half Iced Tea

Bottled Beverages

\$2.50 each
Nantucket Nectars Juices
Virgil's Soda
Spindrift Sodas
Citizen Sweet Cider

Assorted Canned Beverages

\$1.50 each
San Pellegrino Soda
Coke Products
Spindrift Seltzers

Bottled Water

\$1.50 each

Orange Juice

\$15.00 per gallon (serves 10)

Coffee & Tea

Served with Creamers, Sugars, Cups, Stirrers

Vermont Coffee Company Regular or Decaf
\$20.00 per box (serves 10)

Hot Water with Assorted Tea Bags
\$20 per box (serves 10)

~~~~BAKED GOODS~~~~

Cookies for Good: \$1 each

35% of proceeds go directly towards COTS
Choc. Chip, Pnut Butter, Choc. Orange, Coconut
Cardamom, Double Choc. Cherry Almond, Ginger
Molasses, Java Hazelnut, Oatmeal Raisin

Cookie Platter

Medium (30 pieces) \$35.00
Large (60 pieces) \$65.00

Dessert Bar Platter

brownies, sundance bars, holy moly bars
Medium (40 pieces) \$39.99
Large (80 pieces) \$79.99

Cookie & Bar Platter

Medium (16 cookies, 24 pieces) \$39.99
Large (32 cookies, 48 pieces) \$79.99

Baker's Cupcake Platter

Red velvet with cream cheese frosting, double
chocolate orange, salted caramel almond
Medium (30 cupcakes) \$49.95
Large (60 cupcakes) \$99.99

Little Sweets

Includes choc. flourless, seasonal cheesecake & tartlet
Medium (25 pieces) \$89.00
Large (50 pieces) \$178.00

Childhood Favorites

Choc. Whoopie Pies, Rice Krispie treats, upside down
pineapple, pie bars
Medium (25 pieces) \$89.00
Large (50 pieces) \$178.00

Sugarsnap Pies & Crisps

Pies: Apple Crumb; Pear Cranberry Crumb Pie

Bourbon Pecan, \$18.00 per pie;
\$4.00 per person portion Crisp(10 person minimum)