



Sugarsnap

farm to table fresh since 2003

2018/2019 Delivery Catering Menu

Fall and Winter

Last updated 10.30.2018

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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 \$30.00 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

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

Round out your breakfast with a la carte additions:

Assorted Muffins (half dozen): \$18.00

Assorted Mini Muffins (dozen): \$18.00

Assorted Scones (half dozen): \$18.00

Assorted Mini Scones (dozen): \$18.00

Assorted Bagels & Cream Cheese (half dozen): \$12.00

Gluten Free Muffins (each): \$3.25

Gluten Free Bagels & Cream Cheese (each): \$2.25

Spinach and Goat Cheese Frittata (medium/large): \$49.95 / \$89.95

Three Cheese Frittata (medium/large): \$49.95 / \$89.95

Ham and Cheddar Frittata (medium/large): \$49.95 / \$89.95

Steel Cut Oats with Seasonal Compote (medium/large): \$39.95 / \$79.95

Whole Fruit (each): \$1.00

Fruit Salad (pound): \$7.95

Yogurt Parfaits (half dozen): \$24.00

----- SANDWICH 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. Grain bowls come individually portioned in compostable bowls, minimum of 8 per variety.

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

Roast beef, horseradish mayo, swiss, pickled onions, arugula

Dark and Stormy

VT ham, mustard roasted mushrooms, cheddar, garlic mayo

Turkey Gobbler

VT turkey, provolone, pesto, cranberry compote, arugula

Curried Chicken Wrap

Curried chicken salad, carrots, mesclun

Spiced Roots (vg)

Roasted squash, turnips, parsnips, tahini, feta cheese

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

SOUP OPTIONS

Broccoli Cheddar Ale (vg)
Sweet Potato Chipotle (gf, vg)
Tomato Quinoa (gf)
Coconut Carrot Ginger (gf, v)
Creamy Butternut (gf, vg)
Hungarian Mushroom (vg)
Sausage White Bean and Kale (gf, df)
Chicken and Wild Rice (gf, 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*

Apple Celeriac Slaw (vg, gf)

Apples, celeriac, cabbage, mayonnaise, whole grain mustard

\$6.95 per pound

Butternut Arugula (vg, gf, df)

Arugula, butternut, almonds, cranberries, and maple balsamic

\$9.95 per pound

Root & Seed (vg, gf)

Spice roasted squashes, toasted seeds, charred eggplant-maple dressing, basil, blue cheese

\$14.95 per pound

Butterbean and Ham (gf)

Butter beans, manchego cheese, piquillo pepper, preserved lemons, onion, cured ham, olive oil

\$14.95 per pound

Fruit and Rosewater (v, gf, df)

Melons, pineapple, and grapes with rosewater and lime

\$7.95 per pound

Winter Quinoa (v, gf, df)

Quinoa, dried cherries, charred onion, baby kale, tomato, sweet peppers, smoked lemon herb dressing

\$10.95 per pound

Kale Sesame Orange (v, gf, df)

Kale, orange, red pepper, sesame, almond

\$7.95 per pound

Southwestern Black Bean (v, gf, df)

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

\$7.95 per pound

Italian Pasta (vg)

*Cavatappi, cherry tomato, smoked mozzarella,
parmesan, arugula, Italian vinaigrette*

\$8.95 per pound

Thai Peanut Noodle (v, df)

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

\$8.95 per pound

Wheatberry (vg, df)

*Wheatberries, red onion, red pepper, fresh herbs,
shallot vinaigrette*

\$8.95 per pound

Fall Potato (gf, df)

*Potato, caramelized onion, celery, dijon, preserved
lemon, bacon, champagne dressing*

\$9.95 per pound

Garden (v, gf, df)

Mesclun, radish, carrot, cucumber, maple balsamic

\$1.99 per person

Kale & Apple (v, gf)

*Kale, romaine, lemon vinaigrette, apples, pickled
vegetables*

\$2.99 per person

Arugula & Blue (vg, gf)

*Arugula, cherries, crumbled blue cheese, candied
walnuts, cider dressing*

\$ 3.99 per person

Spinach & Goat (vg, gf)

*Spinach, herbed goat cheese, cranberries, spiced
pecans, dijon vinaigrette*

\$ 3.99 per person

----- SOUPS AND STEWS -----

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

\$12.95 per person

Hearty Chili Package

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

Northeast Chowder Package

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

----- 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

Root Vegetable Lasagna (vg)

Roasted root vegetables, mornay, mozzarella

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

Shepherd's Pie (gf)

*Braised beef, vegetables, parsnip mashed potatoes,
creamed corn*

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

Cajun Jambalaya (gf, df)

Chicken, andouille sausage, cajun spices, rice

Medium: \$ 75 // Large \$150.00

----- 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

Antipasto (gf)

Smoked prosciutto, local sausage, salami, pickled vegetables, marinated mozzarella

Medium: \$95.00 // Large: \$190.00

Seasonal Fresh Fruit (v, gf, df)

Assortment of seasonal sliced fruits

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

Vegetarian Antipasto (vg, gf)

Marinated and grilled seasonal vegetables, marinated olives and artichokes, eggplant rollatini, stuffed mini peppers, feta, pita

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

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, smoked gouda, blue and brie cheeses served with grapes, seasonal fruit, house made compote, spiced nuts and crackers

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

Classic Cheese Platter (vg)

Cheddar, chevre, and smoked gouda served with grapes, seasonal fruit, housemade compote, spiced nuts and crackers

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

----- 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 Hand Pie Platter

Apple, chocolate bourbon pecan, pumpkin
Medium (30 pieces): \$79.99 // Large (60 pieces): \$159.99

Bakers Cupcake Platter

Pumpkin Spice w/ maple cream cheese, chocolate w/ mocha buttercream, almond-apricot w/ vanilla buttercream
Medium (30 pieces): \$49.99 // Large (60 pieces): \$99.99

Biscotti Platter

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

Little Sweets

Chocolate flourless cake, seasonal fruit tart, and chai latte cheesecake
Medium (25 pieces): \$89.99 // Large (50 pieces): \$179.99

----- BEVERAGES -----

Housemades

\$12.00 per gallon (serves 10)

Sweet Tea

Unsweetened Iced Tea

Lemonade

Ginger 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