

# Dinner Options for 2019

Updated 4/9/2019

Most of these selections will work well for plated, buffet or family style service. Some of the selections will also work on a carving station. Discuss the options with your producer.

Our local meat suppliers include: Boyden Farm, Maple Wind Farm, Black River Meats, Misty Knoll Farm and Tail Feather Farm. The source will depend on your preferences, the type of cut and the availability.

Your event producer will create a custom quote for you including the labor, equipment and bar needed for your event.

## Poultry

### Statler Chicken Breast

With lemon-herb pan sauce

### Roasted Boneless Chicken

With lemon-herb pan sauce

### Grilled Boneless Chicken

With romesco

### Seared Boneless Chicken

With sauce provencale or farm tomato salsa (seasonal)

### Grilled Boneless Chicken Breast with Chermoula

North African parsley-cilantro pesto

### Braised Bone-in Chicken Thighs

Adobo-style

### Roasted Maple Wind Farm Whole Chicken Cut 8 Ways

With herbs and garlic,

### Spiced Roasted Duck Breast

Seasonal fruit compote. Add \$6 pp

## Beef

### Spice Rubbed Grilled Skirt Steak

Cilantro mojo

### Braised Chuck Roast

Red wine braise

### Boneless Ribeye (Prime Rib)

Au jus, horseradish creme

### Herb-Garlic Crusted Roasted Tenderloin

Red Wine-Veal reduction

### Grilled Chuck Tender

Chimichurri

### Braised Short Ribs

Gremolata

### Smoked Beef Brisket

Snap BBQ Sauce

Sugarsnap

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## **Pork**

### **Grilled Pork Tenderloin**

Honey-cider pan sauce

### **Roasted Boneless Pork Loin**

Seasonal fruit gastrique

### **Smoked Babyback Ribs**

Snap BBQ Sauce

### **Puerto Rican style Pork shoulder**

Oregano, lime, mild chilies

### **Korean style Pork shoulder**

Ssam style (lettuce wraps, sauces)

## **Fish and Seafood**

### **Pan Seared Farro Island Salmon**

With lemon butter sauce or sauce ravigote

### **Poached Farro Island Salmon**

With mustard dill sauce (room temperature)

### **Mackerel**

Escabeche

### **Paella**

Classic dish of seafood and rice

### **Bouillabaisse**

Spicy seafood stew

### **Crab Cakes**

With old bay aioli

### **Salt Cod Fritters**

With lemon aioli

### **Other Fish**

We can source a wide variety of fish and seafood through Wood Mountain Fish. The pricing and availability will vary. Also, what is possible will depend on your venue and kitchen access. Ask your producer for more information. Possibilities include Striped Bass, Cod, Swordfish, Arctic Char, Trout, Monkfish, Lobster, Mussels and more. Choose the type of fish and we can serve it with a lemon butter sauce, compound butter or sauce ravigote. Market rate

## **Lamb and Game**

### **Lamb Chops**

Spice and pistachio rubbed

### **7 Hour Leg of Lamb**

Mint jelly

### **Buttermilk Grilled Deer Loin**

Smoked huckleberry Sauce

**Sugarsnap**

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## Vegetarian

### Cauliflower Cakes

(v) Almond pea coulis

### Seared Cauliflower Steak

(veg) Chow chow

### Butternut Squash Ravioli

(v) Brown butter sauce, pepitas

### Cheese Ravioli

(v) With mushroom ragout

### Cabbage Bundles

(gf, veg) Lentils & rice

### Leek-Gruyere Tart (v)

### Baby Beet Tarte Tatin

(v) Creme fraiche

### Smoked Tofu

(gf, veg) With sweet miso

### Stuffed Heirloom Tomato

(v) Rice, feta, black lentils, red pepper coulis

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## Sides and Salads

This is a list of side and salad options for your catered meal. They will work for plated, buffet or family style service. Ask your event producer to help you choose options to the balance your menu.

## Year Round Classics

### SALADS

#### Kale & romaine

With Caesar dressing

#### Garden salad

With maple balsamic, lemon herb vinaigrette or house-made ranch  
Italian chopped salad with olives and red onion with Italian dressing

Sugarsnap

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## **SIDES**

Mashed potatoes  
Roasted potatoes  
Rice pilaf  
Seasonal risotto  
Farro-lentil pilaf  
Roasted broccoli and cauliflower  
Maple glazed carrots

## **Spring and Early Summer**

### **SALADS**

Spinach with berries, seeds, spring onions, gorgonzola, poppy seed dressing  
Asparagus, shaved onions, Beluga lentils, grilled ramps, citrus-ramp dressing  
English peas, Diggers spicy mix, radish, VT hard cheese, onions, honey dressing  
Green beans, peppers, spring onions, shredded carrots, sesame seeds, sweet miso dressing

### **SIDES**

Snap peas & baby carrots with mint  
Grilled asparagus and mushrooms with romano, grilled ramp salsa  
Butter & herb new potatoes  
Seasonal Vermont mushroom fricassee

## **Late Summer and Early Fall**

### **SALADS**

Farm heirloom tomato salad, red onion, basil, parsley, capers, maple balsamic dressing  
Beets, spicy greens, pickled onion, blue cheese, nuts, sherry dressing  
Grilled peach, Diggers greens, Vt chevre, hakarei turnips, maple-chevre dressing  
Chopped romaine with corn, peppers, avocado, fried tortilla, homini, queso fresco  
Panzanella Salad with tomato, Maplebrook ciliengini, cucumber, focaccia, red wine dressing  
Spinach salad with seasonal berries, seeds, red onions and gorgonzola, sherry vin dressing

### **SIDES**

Green beans with bronze fennel  
Braised kale  
Grilled summer veg  
Roasted summer vegetables  
Summer vegetable tagine  
Roasted fingerling potatoes  
Roasted delicata squash

**Sugarsnap**

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## Late Fall and Winter

### SALADS

Grilled apple, shaved brussel sprouts, candied hazelnuts, red onion, cider dressing

Kale, carrot, feta, candied nuts, shaved onions, poppyseed-yogurt dressing

Chicory salad with blood orange, shaved red onions, pecorino, blood orange vinaigrette

Endive, radicchio, toasted walnuts, shaved red onions, pecorino, walnut vinaigrette

Arugula and butternut squash

### SIDES

Roasted cauliflower

Braised kale

Brussels Sprouts

Roasted root vegetables

Spiced Mixed Winter Squash

Cheddar polenta

Winter squash puree

Sugarsnap

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