

Appetizers for 2019

updated 4/3/2019

Appetizers are an opportunity to have fun, be creative and help you start your party off on the right foot! We have a variety of appetizer options, from light bar snacks to stationary options to creative passed “perfect bites”.

How many options (and which ones!) should go on your menu, will depend on the style of your party, the timeline and more. Here are some general guidelines:

- for appetizers before a dinner, we recommend 2 to 7 selections. These can be stationary and/or passed
- For a heavy appetizer party (appetizers in lieu of dinner), we recommend 5-9 selections and that you also consider small plate stations (see our stations menu)
- the prices of these appetizer options generally range from \$3 to \$8 per person per selection. This pricing is just for the food. Your event producer will create a custom quote for you including the labor, equipment and bar needed for your event.

Note that some ingredients may vary depending on seasonal availability. We are happy to help you design your menu and we will create a custom proposal for you.

vg = vegetarian; **df** = dairy free; **gf** = gluten free

Bar Snacks

Presented on the bar and/or at cocktail tables. \$1pp per selection

- (gf, vg) herb & butter popcorn
- (gf, vg, df) marinated olives
- (vg)cheese straws
- (gf, vg)spiced nuts
- (gf, vg, df) fried brussel’s sprout leaves with peppadew
- (gf, vg, df) spiced roasted chickpeas

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Stationary Appetizers

The quantity needed for your event will depend on the timeline, service style and whether you have passed appetizers as well.

Vermont Artisan Cheese Board

Local cheddar, chevre, blue and brie cheeses with seasonal fresh or dried fruit, housemade compote, spiced nuts and crackers

Classic Cheese Board

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

Crudite

Seasonal vegetables with housemade dips

Charcuterie

A variety of sausages and cured meats, pickled vegetables, mustard, crackers, crostini

MYO Mini Sandwich Platter

Sliced ham, roast beef, turkey, cheddar and swiss with condiments and rolls

Fruit Platter

Display of seasonal sliced fruits

Breads and Spreads

A seasonal spreads served crostinis and flatbreads

Gravlax Platter

housemade salmon gravlax with hard boiled egg, beet horseradish, red onion, house pickles, sliced radish, pumpernickel cocktail bread

Shrimp Platter

Three types of shrimp: poached, firecracker, garlic & herb with 3 sauces: cocktail, chimichurri, aioli and grilled lemons

Tea Sandwiches

Chef's choice assortment of bite sized sandwiches

Vegetarian Antipasto Platter

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

Mediterranean Mezze Platter

Hummous, babaganoush, labneh, smoked lemon-onion relish, zaatar, grilled vegetables, olives, flatbread

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Passed Appetizers

BEEF

Thai Beef Cucumber Cup

with peanut sauce

Beef Tartare Chip

(gf, df) Beef tartare on a house potato chip, with, white soy, pickled hakarei turnips, chives, capers, mustard oil

Spaghetti and Meatball on a Stick

A twist on an old classic

Skirt Steak Lettuce Wrap

(gf, df) Green mojo, radish, tomato

Lumpia

Mini Filipino egg roll, spiced ground pork and beef with banana ketchup (df)

Braised Oxtail Tartlet

with crema

VEGETARIAN

Seasonal Farm Vegetable Fritter.

This will vary by season and availability: (gf on request)

- Spring: (vg) ramp fritter
- Summer/Fall: (vg) zucchini-carrot fritter with cilantro sauce
- Fall/Winter: (vg) corn fritter with honey butter

Vegetable Spring Roll

(vg, df, gf) Cabbage, carrots, mint, pickled shiitake, cilantro

Seasonal Farm Vegetable Canape,

- Spring: (vg) radish, sweet butter and lovage on sprouted wheat
- Summer/Fall: (vg) whipped ricotta, tomato, lemon, thyme
- Winter: (vg) butternut squash, goat cheese, fried sage

Grilled Pear Tart

(vg) With grilled pear, walnut, blue cheese

Masa Cups

(vg, gf) VT Tortilla Co. masa with avocado, peppers, corn, cilantro mojo

Tarantaise Gougere

(v) Thistle Hill Farm Tarantaise, maple syrup drizzle

Karachi Bun “Kabab”

(vg, df) A Pakistani street food inspired egg battered chickpea slider with chutney

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Spanish Frittata

(vg, gf) Potato, egg, caramelized onion, Piquillo pepper

Labneh Grilled Flatbread

(vg) House yogurt cheese, smoked lemon and onion relish, roasted garlic, zaatar

Gazpacho Soup Shooter (seasonal)

(gf, vg, df) Classic cold tomato soup

Swiss Chard Pancakes

(vg) With Blythedale brie, chow chow

Caprese Skewer

(vg, gf) Cherry tomato, basil, mozzarella (seasonal)

SEAFOOD

Shrimp and Chorizo Skewer

(gf, df) Espelette pepper & aioli

Mini Crab Cakes

Smoked lemon mayo

Blini

With creme fraiche, smoked salmon, salmon roe,

Takoyaki

Classic Japanese ball-shaped street-food stuffed with octopus with scallion, seaweed and kewpie mayo

Salt Cod Croquette

With pickled ramp (seasonal) or scallion salsa

Ceviche Cups

Raw marinated scallop, yuzu, cucumber

Shrimp & Grits

(gf) Polenta cup w/ bourbon sauce

Mackerel Escabeche

(df) Grilled flatbread canape with mackarel and escabeche

Bacon Wrapped Scallop

(df) Hard to improve on a classic

PORK

Mini Tourtiere

French Canadian meat pie

BLT Canape

with pork belly, smoked tomato relish, sourdough, microgreens

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Torchon

Maple Wind Farm pig's head torchon, grain mustard, prune jam, chervil

Grandma Maxine's Ham Bun

House country ham, mustard sauce, swiss

VT Sausage Stuffed Peppers

(gf) Peppadew peppers with sausage stuffing

POULTRY

Buffalo Chicken Bite

With pickled celery and blue cheese sauce

Lemongrass Chicken Meatball

(gf) With Thai BBQ sauce

Chicken Adobo on Rice Cake

(gf) Smoked paprika mayo, fried garlic on a rice cake

Chicken Liver Pate Canape

Cornichon, mustard, pickled onion, toast

Seared Duck Breast Toast

With persimmon compote on brioche toast

LAMB

Lamb Meatballs

on a skewer with tzatziki

Lamb Lollipop

(gf) Frenched lamb chop with mint pistachio pesto

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