

2019 Picnic Menu

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:

Email: catering@thesnapvt.com Phone:: 802- 861-2951

Delivery

Our base delivery charge is \$30 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: sterno, 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.

Sugarsnap

farm to table fresh since 2003

(802) 861-2951 contact@thesnapvt.com

Picnic Stations

\$21.95 per person with a minimum of 10 people

MYO Taco Bar

Pork carnitas, Mexican style rice, charros beans, tomato-corn salad, shredded cabbage, cheddar, salsa fresca, salsa rojo, flour tortillas

Vermont BBQ

Smoked local beef with BBQ sauce, potato-corn has with Vt cheese curds, baked Vermont cranberry beans, cole slaw, smokey maple cornbread

Mediterranean Grill

Grilled chicken, grilled seasonal vegetables, black lentil salad, Israeli couscous salad, tomato cucumber feta salad, grilled flatbread, beet hummous, classic hummous, preserved lemon yogurt sauce

Create-a-Picnic

\$21.95 per person with a minimum of 10: Your choice of 1 entree, 2 sides, 1 bread

Add an entree, \$4 per person ; add a side, \$2 per person

ENTREE CHOICES

Chicken (all gf, df)

Grilled garlic and herb boneless chicken thighs with sauce verte

Chicken breast adobo with salsa fresca

BBQ chicken thighs

Beef (all gf, df)

Smoked beef with bbq sauce

Smoked beef ribs with bbq sauce

Grilled skirt steak with cilantro mojo

Short rib bulgogi with red chili sauce

Pork (all gf, df)

BBQ pork shoulder

Brined and grilled pork chops with seasonal mostarda

Roasted pork loin with chermoula

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Fish/Seafood

Grilled salmon with salsa fresca (gf, df), add \$3p

White wine poached salmon (cold) with chive yogurt sauce (gf) Add \$3/pp

Mussels, chorizo and aromatics with harissa mayo (gf, df)

Vegetarian

Curried cauliflower cakes with almond sauce

Fried tofu steaks with sweet chili sauce (v, gf, df)

BBQ tempeh (v, gf, df)

SIDES CHOICES

Warm

Macaroni & cheese with caramelized onions & herbs, vg

Baked Vt cranberry beans, gf, df, vg

Charros beans (gf, df, v)

Potato-corn hash with Vt cheese curgs, vg

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

Garlic braised kale, v, df, gf

Green Salads

Garden salad with lemon herb vinaigrette or maple balsamic, gf, df, veg

Seasonal summer vegetable chopped salad with sumac dressing (gf, df, v)

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

Pasta, grilled summer vegetables and pesto (vg)

Black lentil salad

Israeli couscous salad

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BREAD CHOICES

Brioche rolls
Grilled flatbread
Smokey maple cornbread
Focaccia
Sourdough bread
Wheat bread
Baguette
Gluten free bread, \$1 each extra

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