

## Sample Menu: Heavy Appetizers

This menu works well for events when guests are eating appetizers for a meal. Great for conference receptions and any event where you want guests mingling and eating dinner.

This sample menu price is about \$5000 (plus tax) for 100 people and includes service for 3 hours (including setup and breakdown), a cash bar, basic linens, wine glasses and compostable service items.

### Stationary Appetizers

Gravlax platter  
Crudite and dips  
Breads and spreads

### Passed Appetizers

Beef tartare on a house potato chip, with, white soy, pickled hakarei turnips, chives, capers, mustard oil (tf, df)  
Takoyaki. classic Japanese ball-shaped street-food stuffed with octopus with scallion, seaweed and kewpie mayo  
Shrimp and polenta w/ bourbon sauce “shrimp and grits” (gf)  
Gazpacho soup shooter (seasonal) (gf, veg)  
Chicken adobo, smoked paprika mayo, fried garlic on a rice cake (gf)

### Beverages

Cash bar  
Water station

*The final price will depend on the unique elements of your reception including: the timeline, the venue, the menu, services required and rental equipment needed. Please contact us for a custom quote. When comparing caterers, be sure to look at the bottom line. We have no hidden fees or surprise charges and we work hard to present clear and transparent pricing.*

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