



# Sugarsnap

*farm to table fresh since 2003*

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## 2019 Delivery Catering Menu **Spring and Summer**

(802) 861-2951

**Sugarsnap**  
farm to table fresh since 2003

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## **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 are!

## **WE ARE WHAT WE EAT, AND WHAT WE SERVE**

We take pride in serving locally sourced, 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 7 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 options, from on site serving and cleanup, to full event planning. Pricing depends on your needs and timeline. Contact us for a custom quote.

### **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.

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

## LUNCH 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. Salad bowls come individually portioned in compostable bowls. Three salad sampler, chosen from the season salads section, is served family style.

**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

**Salad Bowl, Bread & Butter, and Cookie** \$12.95 per person

**Three Salad Sampler, Bread & Butter, Cookie** \$10.95 per person

## SANDWICH OPTIONS

### **Roast Beef and Mushroom**

Caramelized onions, roasted mushrooms, blue cheese, lettuce, house aioli

### **Turkey and Cheddar**

With fresh greens and mayo/mustard on side

### **Ham and Pimento**

Ham, pimento cheese, charred onions, lettuce

### **Ham and Swiss**

With fresh greens and mayo/mustard on side

### **Green Goddess Turkey**

Smoked mozzarella, green goddess dressing, and arugula on sourdough

### **Roast Beef and Provolone**

With fresh greens and mayo/mustard on side

### **Chicken Kabob Wrap**

Marinated chicken thighs, tomato, arugula, red onion, lemon herb aioli

### **Hummus Wrap (v)**

With veggies and greens

### **Falafel Wrap (vg)**

Yogurt-dill sauce, cucumber, tomato, lettuce, red onion, feta, tahini

## SALAD BOWL OPTIONS

Minimum order of 10 per variety

### Vermont Garden Veggie (vg, gf, df)

Mesclun, carrots, beets, radish, cucumbers, chickpeas, egg, and maple vinaigrette

### Tex Mex (vg, gf)

Black bean salad, dirty rice, shredded romaine, cheddar, cilantro and avocado dressing

### Farm Chef (gf)

Ham, turkey, cheddar, carrots, egg, bacon, cucumber, radish, Italian dressing

### Chicken Caesar

Grilled chicken, romaine, chiffonade kale, sundried tomato, croutons, parmesan, and Caesar dressing

## SOUP OPTIONS

Minimum order of 10 per variety

### Chicken and Wild Rice (vg)

### Sweet Potato Chipotle (gf, vg)

### Minestrone (gf, v)

### Coconut Carrot Ginger (gf, v)

### Hungarian Mushroom (vg)

### Sausage White Bean and Kale (gf, df)

### Beef Barley (df)

## SEASONAL SALADS

Three pound minimum per variety of salad. Served family style. Individual packaging available upon request. Recommended serving size per person: 3-4 oz

### Lime Jalapeno Slaw (v, gf)

Cabbage, carrot, jalapeno, lime cilantro

vinaigrette

\$6.95 per pound

### Cucumber Tomato Feta (vg, gf)

Feta, cucumber, tomato, dill

\$10.95 per pound

### Roasted Beet & Bacon (gf)

Sherry vinaigrette, red onions, candied walnuts, bacon, scallions, Vt chevre

\$8.95 per pound

### Lentil Salad (vg, gf)

Puy lentils, carrots, ricotta salata, parsley, chive, toasted pumpkin seeds

\$8.95 per pound

**Fruit Salad (v, gf, df)**

Melons, pineapple, and grapes with rosewater and lime  
\$7.95 per pound

**Pasta and Grilled Vegetable Salad (vg)**

Grilled summer vegetables, bow ties, pesto, parmesan, arugula  
\$8.95 per pound

**Summer Quinoa (v, gf, df)**

Quinoa, roasted corn, tomato, lemon  
\$8.95 per pound

**Kale Corn and Tomato (v, gf, df)**

Kale, corn, tomato, red onion, orange vinaigrette  
\$12.95 per pound

**Southwestern Black Bean (v, gf, df)**

Peppers, corn, tomatoes, red onion, cilantro, lime vinaigrette  
\$7.95 per pound

**Zucchini Noodle Salad (vg, gf)**

Zucchini noodles, parmesan, white beans, calabrese chili, herbs, balsamic glaze  
\$12.95 per pound

**Thai Peanut Noodle (v, df)**

Spaghetti, black sesame seed, carrot, scallion, thai peanut sauce  
\$8.95 per pound

**Summer Potato Salad(vg, gf)**

Mayo, hard boiled eggs, ro, celery  
\$8.95 per pound

**Garden (v, gf, df)**

With 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

**Summer Chopped Salad (v, gf, df)**

Chopped lettuce, summer veg and herbs, sumac dressing  
\$2.99 per person

**Spinach & Goat (vg, gf)**

Spinach, herbed goat cheese, cranberries, spiced pecans, dijon vinaigrette  
\$ 3.99 per person

## 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

### Grilled Vegetable Lasagna (vg)

Creamy mornay, seasonal grilled vegetables, pesto

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

### Meat Lasagna

A blend of Vermont ground beef and pork w/ 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

Medium: \$55.00 // Large: \$110.00

### Chicken Cacciatorre

Breaded chicken thighs with tomatoes, mushrooms and parmesan, arborio rice

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

### Spanish Tortilla (vg, gf)

Potatoes layered with eggs, red peppers, caramelized onions and Cabot cheddar with smoked paprika and green onions,

Medium: \$55.00 // Large: \$110.00

### Pork Menudo (gf, df)

A Filipino style dish with local braised pork shoulder, chorizo, hominy, potatoes, peppers and carrots

Medium: \$75.00 // 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)

VT Farmstead cheddar, Thistle Hill Tarantaise, Bayley Hazen blue and Blythedale brie cheeses served with grapes, seasonal fruit, house made compote, spiced nuts and crackers

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

### Classic Cheese Platter (vg)

Cabot cheddar, Vt Creamery chevre, and Cobb Hill 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 Cupcake Platter

Chocolate Sundae, Strawberry Lemonade, Pina Colada

Medium (30 cupcakes): \$49.99

Large (60 cupcakes): \$99.99

### Little Sweets

Black currant blueberry goat cheesecake; S'mores flourless chocolate; Lemon curd tart

Medium (25 pieces): \$89.00 // Large (50 pieces): \$178.00

## BEVERAGES

### Housemades

\$12.00 per gallon (*serves 10*)

Sweet Tea

Unsweetened Iced Tea

Lemonade

Basil 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