



Sugarsnap

farm to table fresh since 2003

2019 Delivery Catering Menu
Spring and Summer

(802) 861-2951

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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

Roasted Beet & Bacon (gf)

Sherry vinaigrette, red onions, candied walnuts, bacon, scallions, Vt chevre
\$8.95 per pound

Cucumber Tomato Feta (vg, gf)

Feta, cucumber, tomato, dill
\$10.95 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 Cacciatore

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