

# Sugarsnap Wedding Package 2020-2021

Congratulations, and thank you for considering Sugarsnap to cater your wedding! This is a challenging time with a lot of change and uncertainty. We are staying on top of all government recommendations and requirements. This wedding package provides you with exceptional food and service while at the same time implementing safety protocols to keep guests and staff safe.

The estimated price for the base package is \$65 for events over 50 people. However, the exact price will depend on all variables associated with your event including the timeline, the venue, the menu, etc. The pricing includes: food, staffing, serving equipment for a 5-hour reception. It does not include: bar, dessert, china, linens, tables, chairs, taxes and gratuity

Depending on safety requirements at the time of your reception, adaptations may include: plexiglass at stations (tastefully designed and decorated); masks; spaced out tables and seating; limitations on the timing of our staff clearing tables. We will follow all guidance and requirements from the State of Vermont.

Don't hesitate to reach out to us to discuss your reception and how we can help.





# Base Menu

## Hors D'Oeuvres Plates

Each selection is served on a “small plate” and guests pick up the plate at a designated station staffed by a chef attendant. Choose 2:

- Vermont cheese & fruit
- Crudite cups with hummus
- Vegetarian antipasto
- Chefs choice seasonal canape plate
- Chefs choice seasonal skewer

## Salad and Bread

Salad and bread are plated and preset on tables when guests are seated.

- Choose 1: Garden Salad or Caesar Salad
- Choose 1: Brioche, Baguette, Dinner Rolls or Focaccia

## Entree Course

Service attendants will build plates for guests at the “buffet”. Guests will be excused from tables to pick up their plated dinner from the “buffet”. Includes two seasonal side dishes. Choose 2:

- Grilled Thyme and Garlic Boneless Chicken Thigh ~ *herb and white wine sauce*
- Calabrian Chicken Breast ~ *Maplebrook mozzarella and farm tomato sauce*
- Chicken Breast Piccata ~ *lemon-caper butter sauce*
- Grilled Vermont Strip Steak ~ *rosemary-red wine reduction*
- Grilled Chuck Tender Medallions ~ *chimichurri and fried shallots*
- Kalbi (Grilled Boyden Short Ribs) ~ *Gochujang and scallion*
- Pork Loin ~ *aleppo-maple glaze*
- Stuffed Heirloom Tomato or Red Pepper ~ *rice, black lentils, feta, lime, and red pepper coulis*
- Wild Mushroom and Rice Noodle Bundles ~ *sweet miso sauce*
- Farm Zucchini Pakora Patties ~ *vindaloo sauce*
- Cabbage Wraps ~ *lentil, basmati rice, caramelized onions and farm tomato sauce*
- Corn & Mascarpone Crespelle ~ *corn nage and basil*

## Beverages

Served at a station by an attendant. Guests pick up beverages

- Choose 1: Ice water or Infused water (cucumber, lemon, or lime)
- Coffee and tea (served after dinner)



# Add-ons & Upgrades

We will work with you to customize your event based on your preferences and budget. Below are a number of optional add-ons or upgrades to your catering menu and service plan. Our intention is to give you guidance on pricing. Your Event Producer can provide you with a custom quote that takes into account your specific needs.

## Bar

+\$195 permit and fees, +bartender service fee, +beverage

Bar pricing depends on the menu and services. Please consider these styles and reach out to us for a quote:

**Open Bar:** Set price based on selected menu, The price is the same regardless of how much guests consume

**Consumption Bar:** Bar keeps a tally of all drinks consumed. The final price depends on guest consumption. Your producer can provide an estimate

**Cash Bar:** Event host pays for the basic charges and guests pay for their drinks

**Combination Bar:** Creative options include: The host pays for beer and wine and guests pay for mixed drinks; The host pays for drinks ordered during a specified period of time, or uses drink tickets to limit hosted sales

## Additional Beverages:

+\$2 for one; +\$3.50 for two

Fresh Squeezed Lemonade  
Mint Limeade  
Seasonal Lemonade  
Apple Cider  
Iced Tea  
Seasonal Iced Tea  
Hot Chocolate with Marshmallows



## Service Style

\$8 per person to provide plated dinner service (covers cost of additional service staff)

\$13 per person to serve dinner at table family style (covers cost of platters as well as larger portions)

### **Additional Hors D'Oeuvres**

Add up to 5 additional appetizer plates

Additional appetizers selections may require additional service charges

#### **+\$3**

Buffalo Chicken Bite ~ *pickled carrot and celery with blue cheese sauce*

Fava & Garlic Canape ~ *fava beans, peas, charred green garlic, grilled spring onions*

BLT Canape ~ *braised pork belly, smoked tomato aioli, petite greens*

Watermelon & Whipped Feta ~ *with mint jelly*

Deviled Eggs ~ *topped with seasonal garnish*

Vegetable Spring Roll ~ *pickled vegetables, rice paper*

Vermont Charcuterie ~ *capicola, salami, maple mustard, pickled farm vegetables*

Braised Boyden Oxtail Tartlet ~ *garlic confit and lemon cream*

Tortilla Cups ~ *VT Tortilla Co. cups with avocado, peppers, hominy, cilantro mojo*

Lumpia ~ *fried wheat spring rolls with pork served with banana catsup*

Shishito Rangoon ~ *wonton filled with cream cheese and shishito peppers*

Thai Beef Cucumber Cup ~ *minced grilled skirt steak with peanut sauce and scallions*

Mini Tourtiere ~ *French Canadian meat pie with house ketchup*

LemonGrass Chicken Meatball ~ *with sweet chili sauce, scallion and mint*

#### **+\$4**

Shrimp Sampler ~ *poached with cocktail sauce; firecracker with chimichurri OR garlic with lemon aioli*

Antipasto ~ *prosciutto, local sausage with olives, marinated artichoke hearts, marinated mozzarella & crostini*

Mini Crab Cakes ~ *with smoked lemon aioli*

Chicken & Waffles ~ *with a honey drizzle*

Beef Tartare ~ *tamari, dijon, and capers on a fried potato chip*

Bacon Wrapped Scallop ~ *with lemon and chives*

Swiss Chard Pancake ~ *topped with Blythedale Brie and chow chow*

Duck Rilette ~ *candied onion and chives on a sweet potato crisp*

#### **+\$6**

Lamb Lollipop ~ *with mint pistachio pesto*

Lobster Moneybags ~ *lobster meat, onion confit, and creme fraiche rolled in a mini crepe*

### **Seasonal Salad Options**

Mixed Leaf and Berries ~ *red onions, candied almonds, and raspberry vinaigrette* +\$2

Spring Salad ~ *asparagus, english peas, vt chevre and lemon herb vinaigrette* +\$2

Heirloom Tomato ~ *garlic chives, red onion, arugula and rice wine vinaigrette* +\$2

Grilled Peach ~ *petite lettuce, red onion, sweet corn and queso fresco* +\$2

Panzanella ~ *farm tomato, herbs, cucumber, focaccia, onion and italian dressing* +\$2

Roasted Beet ~ *red onion, chives, vt blue cheese, spiced nuts, and aged sherry vinaigrette* +\$2

## Additional Entrees

Maximum of 3 entrees per menu

These rates reflect price to add (A) or substitute (S) entrees listed above

Choose one more from base price list +\$3

May include additional service charges

### \$6(A)/\$3(S)

Pan Seared Chicken Statler ~ *preserved lemon sauce*

Grilled Pork Tenderloin ~ *with orange mojo and fresh oregano*

Northeast Grilled Flank Steak ~ *spice rubbed with fire roasted tomato salsa*

Grilled Faroe Island Salmon ~ *with teriyaki & mango salsa*

Pan Roasted Faroe Island Salmon ~ *traditional butter sauce*

Farm Raised Trout ~ *bacon-verjus vinaigrette and toasted almonds*

5 Spice Tofu Steak ~ *sweet chili sauce and scallions*

### \$10(A)/\$6(S) - NEED NEW

Pan Seared Chicken Statler ~ *preserved lemon sauce*

Grilled Pork Tenderloin ~ *with orange mojo and fresh oregano*

Northeast Grilled Flank Steak ~ *spice rubbed with fire roasted tomato salsa*

Grilled Faroe Island Salmon ~ *with teriyaki & mango salsa*

Pan Roasted Faroe Island Salmon ~ *traditional butter sauce*

Farm Raised Trout ~ *bacon-verjus vinaigrette and toasted almonds*

5 Spice Tofu Steak ~ *sweet chili sauce and scallions*

### \$14(A)/\$10(S)

Grilled Cavendish Quail ~ *with zaatar and yogurt sauce*

Prawn Scampi ~ *lemon and herb butter*

Classic Boyden Ribeye Roast ~ *garlic and herb marinade, au jus, herb compound butter*

Spiced VT Leg of Lamb ~

Harissa Grilled VT Rack of Lamb ~ *mint pistachio gremolata*

Herb-Garlic Crusted Roasted Tenderloin ~ *red wine veal reduction*

Pan Seared Bella Bella Duck Breast ~ *quince-thyme gastrique*

### Market Price

Shell on Grilled Lobster ~ *lemon and herb butter*

Seared Striped Bass ~ *chile-garlic sauce*

Grilled Swordfish ~ *farm heirloom tomato salsa*



## Dessert

Dessert station can be built from all or some of the following options.

Ask your producer for all available options

Some options include:

Cookies & Bars +\$2	Chocolate Covered Strawberries +4
Mini Cupcakes +\$3	Assorted Chocolate Truffles +4
Mini Whoopie Pies +\$2	8" Ceremonial Cake +\$125
Petit Fours +\$4	2-Tier Ceremonial Cake +\$195
	Brown Butter Rice Krispie Treats +\$2

## Late Night Snack

Each selection is served on a "small plate" and guests pick up the plate at a designated station staffed by a chef attendant

Ask your producer for all available options

50% of guest count minimum required for ordering

Some options include:

Soft Taco Bar with chicken, cabbage, shredded cheese and salsa +\$9
Mac and Cheese with 3 assorted toppings +\$7
Flatbread +\$9

## Children's Menu

Served with fresh fruit and baby carrots with ranch dressing +\$12

4-person minimum per item

Choose 1:

Chicken Tenders
Mac and Cheese
Cheese Pizza

## China, Linens, and More...

Square and Rectangular Linens ~ *all sizes* +\$9

Linen napkins ~ *ask for available colors* +.70

China ~ *Bread & butter plate, salad plate, dinner plate, dessert plate, soup bowl* +.70

Glassware ~ *Goblet, highball, wine, champagne, coffee* +\$.75

Flatware ~ *Dinner fork, dinner knife, soup spoon, salad fork, steak knife, teaspoon* +\$.60

Bar Kit ~ *6' bar with counter and skirt, 6' back bar with linen* +\$75

Cocktail tables ~ *Hightop or low* +\$15

\*\* note: availability of in-house rentals is limited and first come first serve. If it's not available, we can help coordinate rentals from an outside vendor.