



2021 Cocktail Party Menu

Whether you want light appetizers for a pre-dinner cocktail party or heavy appetizers, we can work with you to create a memorable cocktail party for your guests. Whether the selections are stationary plates, butler-passed or part of an action station, will depend on your event. We'd be happy to put together a custom menu and service plan for you.

The prices listed here are for the food only. Staffing charges will depend on how many servers, cooks and bartenders we need to provide. This will depend on the timeline of the event, the menu, the number of guests and services required.

Stationary Hors D'Oeuvres Plates

Each selection is served on an individual vessel for guests to pick up.

Vermont cheese plate, \$5

Crudite cups with pimento dip, \$2

Charcuterie plate, \$5

Mezze labneh, smoked preserved lemon relish, olives, \$2

Caponata on Toast parmesan, virgin olive oil, \$2

Individual Hors D'Oeuvres

Can be passed or stationary, minimum of 15 per selection

Grilled Sardines - Grilled Bread, Chopped Herbs, Pimenton, Aioli \$3

Slider - Smoked Pork Shoulder, Brioche, Cole Slaw \$3

Deviled Egg - House Guanciale, Micro Celery \$2

Lumpia - Ground Pork, Rice Paper, Banana Catsup \$2.75

Crab Hush Puppies - Green Chile Tartar Sauce \$3

Seasonal Vegetables - "boursin", Toast \$2

VT Cotto Ham - Puquillo Peppers, Charred Onion, Aioli, Toast \$3.75

Burrata - Tomato, Basil, Aged Balsamic, Grilled Bread \$3.50

Adobo Wings - Fried Garlic, Scallions \$2.50

Chicken and Waffles - Maple Syrup, Thyme, VT Butter \$3

Shrimp or Fish Ceviche - Lime, Shaved Red Onion, Cilantro \$4

Kofta - *Dill Sauce* \$4
Huli Huli Chicken - *Grilled Pineapple* \$3.25
Kawali Pork Belly - *Bird Chile, Black Vinegar* \$3.75
Chicken Liver Pate - *Toast, Cornichon* \$2.75
Five Spice Fried Tofu - *Chile Sauce* \$2.50
Smoked Bluefish Smear - *Pickled Radish, Grilled Bread* \$2
Prosciutto, Crenshaw Melon - *Aged Balsamic* \$3.75
Pigs in a Blanket - *Yellow Mustard* \$2
Chicken Satay - *Peanut Sauce, Chives* \$2.75
Roasted Beet Tartlet - *VT Blue Cheese, Chives, Fried Shallot* \$2.75

Action Stations

Small plate action stations are fun and interactive. Each selection is portioned as a heavy appetizer and served as "small plates" (could be a bamboo boat, a plate, a bowl, etc.) by a chef attendant. The selections are easy to eat standing up at a cocktail table or sitting down.

Tacos and Tostadas

Chef pressing tortillas from fresh masa, cooking them on a griddle and building tacos. Choose pork carnitas, grilled chile rubbed chicken and/or griddled mushrooms with toppings.

Mezze

Chicken shawarma shaved from a vertical rotisserie. Served with pita, hummus, mujadara, leaf lettuce, smoked preserved lemon relish, tomato, cucumber, yogurt sauce

Pie

Baked in our mini outdoor pizza oven. farm classic: tomato, vt fresh mozz, basil, farm, parmesano reggiano
Vermonter - cheddar, *grilled apples, maple bacon, tomato sauce,

Malt Shop

Vt cheeseburger slider, fries, mini milk shake

Mac & Cheese

Guests apply toppings which may include pork shoulder, Vt mushrooms, caramelized onions, house bacon, scallions, grilled apples. hot sauce.

Raw Oyster Bar (market price)

with verjus and fennel mignonette, green chile sauce, citrus and chive sauce.

Smorgasbord poached Faroe island salmon, house gravlax, creme fraiche, radish, meatballs, pickles, roasted beets, rye

