

Have Your Cake Catering

Stationary Appetizers

Vermont Baked Brie: \$70.00 per order - Topped with spiced maple walnut filling, wrapped in a puffed pastry, served with cranberry-apple chutney and sliced baguette

Vermont Artisanal Cheese Display: \$12.95 per person - A melange of local cheeses; served with seasonal accompaniments, baguettes and local crackers. Have a cheese preference? Please let us know and we'll do our best to accommodate your request! | Minimum Order 25

Cheese Trio: \$7.50 per person - Three house cheeses, Vermont cheddar, local baby swiss and smoked gouda. Served with local crackers

Fresh Fruit Display: \$70.00 per order

Chips & Dips: \$3.95 per person - Our house-made crepe chips served with our notorious spinach and artichoke dip, Skinny salsa or house-made hummus (pick two)

Seven Layer Dip: \$85.00 per order - A classic made better with local ingredients! Cabot cheddar, refried and black beans, house-made guacamole, Skinny salsa, shredded lettuce and local sour cream. Make it eight layers with local beef for an additional \$25 (serves 40)

Local Meatballs: \$2.25 each - House-made meatballs made with local beef and served in your choice of sauce: Swedish, housemade marinara or maple BBQ. | Minimum of 25

House-made Crepe Bites: | Minimum of 30

- House-made basil-sunflower seed pesto and Cabot cheddar cheese, wrapped in a red pepper crepe - \$1.00/ea
- Local ham, Cabot cheddar and pesto mayonnaise wrapped in a scallion crepe - \$1.00/ea
- Local turkey and Cabot cheddar wrapped in a cranberry mayonnaise herbed shell - \$1.50/ea
- Arugula and tomato bacon jam wrapped in a truffle shell - \$1.75/ea
- Smoked salmon, arugula and lemon caper mayo in a dill crepe shell - \$1.75/ea
- Local ham, swiss cheese and sauerkraut wrapped in a mustard rye shell - \$1.50/ea
- Jasper Hill Farm Bayley Hazen bleu cheese & bacon spread, caramelized onion and arugula wrapped in a roasted garlic shell - \$1.75/ea

Classic Antipasti: \$6.95 per person - Local cured meats, fresh roasted red peppers, roasted garlic cloves, marinated artichoke hearts, house pickles, and mixed olives. Served with sliced baguette

Crudites & Dip Trio: \$5.00 per person - A selection of local, fresh vegetables and crepe chips with a choice of three dips: garlic-dill dip, local black bean hummus, spinach and artichoke dip, ranch dip, Skinny salsa, house-made sunflower seed pesto hummus

Steamed Maine Mussels: \$10/per person | Served with baguettes | 20 person minimum

- Classic French - steamed with white wine, lemon, garlic, and herbs
- Vermont Beer du jour - based on the season and availability of beer, this preparation will change!

Comfort Sliders: \$4.95 each | All served on house-made silver dollar rolls | Available for staffed events only

- Local BBQ pulled pork served with Cabot cheddar and apple slaw
- Local bean burger, Cabot cheddar, onion and chipotle aioli
- Local braised beef, caramelized onion, peppers, Vermont cheese sauce

Sun-dried Tomato & Scallion Cream Cheese Stuffed Wontons with spicy apricot-chili preserves - \$24/doz *vegetarian*

Spicy VT BBQ Pork Wontons with spicy apricot-chili preserves - \$33/doz

Seasonal Vegetable Springs Rolls - Wrapped in rice paper with rice noodles and served with spicy soy dipping sauce - \$36/doz *vegetarian/gluten free/vegan*

Stuffed Mushrooms:

- Spinach, artichokes, and parmesan cheese - \$3.00/ea
- Vermont sweet Italian sausage and Jasper Hill Farm Bayley Hazen bleu cheese - \$3.75/ea
- Savory local beef and seasonal vegetable with parmesan - \$3.75/ea

Assorted Tea Sandwiches:

- Lox caper cream cheese - \$2.50/ea
- Cucumber and dill cream cheese - \$2.00/ea
- Free-range, organic chicken apple-curry salad - \$2.50/ea
- Classic egg salad \$2.00/ea
- Seitan Salad: seitan walnut celery onion mayonnaise - \$2.50 each *vegan*

Passed Hors d'Oeuvres

Dried Apricots - topped with herbed cream cheese - \$20/doz *vegetarian/gluten free*

Double Deviled Eggs served with black pepper & truffle, or balsamic vinegar & caramelized onion - \$24/doz *vegetarian/gluten free*

Pesto Goat Cheese Crostini - Hi-Land Farm chèvre blended with house-made sunflower seed pesto, topped with tomato confit - \$37/doz *vegetarian*

Summer Canapé - Watermelon, Maplebrook Farm feta and fresh mint leaf canapé - \$25/doz *vegetarian/gluten free*

Tabouli Cucumber Cup - Quinoa, tomatoes, cucumbers and red onions served in a cucumber cup topped with topped with Maplebrook Farm feta - \$24/doz *vegetarian/gluten free/vegan*

Curried Chicken Cucumber Cup - Free-range, organic chicken, local apples, red onion, raisins, mayonnaise, Curry spice served in a cucumber cup - \$29/doz *gluten free*

Caprese Crostini - Maplebrook Farm mozzarella, fresh tomato and basil chiffonade, served on a house-baked crostini with balsamic reduction - \$30/doz *vegetarian*

Use cucumbers to make any crostini gluten free

Mini-BLTs - Local lacquered bacon, fresh tomato, romaine and truffle aioli on a Chubby Muffin crostini - \$33/doz

Vermont Maple BBQ Pulled Pork - Served with braised red cabbage and honey rosemary butter with a local apple slice - \$35/doz *gluten free*

Prosciutto Wrapped Asparagus with herbed lemon cream cheese - \$38/doz *gluten free*

Coastal Crostini - Baby shrimp, arugula & local bacon lardons with spicy tomato vinaigrette and house-baked crostini - \$41/doz

Seared Boyden Valley Flank Steak with marinated tomatoes and wasabi aioli on an herbed flatbread - \$43/doz

Local Apple & Cheddar Turnover with caramelized onions brown butter and thyme wrapped in flakey puff pastry, baked golden brown. Served with a cider reduction - \$42/doz

Mini Grilled Cheese & Tomato Soup Shooters - A mini take on the classic pair - \$48/doz *vegetarian*

“Pig in a Blanket” - Vermont Smoke and Cure Bacon Hot dogs, wrapped in puff pastry. Served with rosemary ketchup - \$36/doz

Lime & Cilantro Spiced Crab with avocado on a tortilla chip - \$54/doz *gluten free*

Classic Shrimp Cocktail - Poached shrimp with traditional cocktail sauce and Sauce Louis - \$38/doz *gluten free*

Bacon Wrapped Shrimp - Local bacon wrapped around tender shrimp, stuffed with smoked gouda - \$54/doz *gluten free*

Chicken Skewers - Thai Satay with peanut sauce, sesame sweet and sour, or house-made "Bern Baby Bern" hot sauce with blue cheese dip - \$42/doz

Seasonal House-made Soup Shooters - \$50.00/gallon

Sweet potato chip with butternut squash puree and bean salsa.....\$29/dzn

Hash Purples (mini) with dill aioli\$22/dzn

Here at Have Your Cake Catering, we love local food as well as our environment! This is why we have created the "Green it up" option for your event. Upgrade your guest experience as well as your event footprint by choosing to use our in house rentals at a minimal cost.