

Have Your Cake Catering Dinner Menu

Starters and Salads

All a la carte | 5 item order minimum

Skinny Salad: \$3.95 - Local mesclun greens, cherry grape tomatoes, seasonal fruit and Hi-Land Farm chèvre with our signature house-made maple-pesto vinaigrette.

Healthy Hippy Salad: \$3.50 - Baby arugula, local roasted beets and Jasper Hill Farm Bayley Hazen bleu cheese with our house-made creamy dill dressing.

South End Salad: \$3.95 - Local mesclun greens, shredded carrots, dried cranberries and candied walnuts served with a house-made maple-balsamic vinaigrette.

The Sueno: \$3.95 - Local mesclun greens, sliced pears, toasted walnuts and Jasper Hill Farm Bayley Hazen bleu cheese served with house-made raspberry vinaigrette.

The Montpelier: \$3.50 - Baby spinach, Maplebrook Farm feta, grapes, sunflower seeds and a house-made lemon herb vinaigrette.

Traditional Caesar: \$3.50 - Romaine lettuce, house-made croutons, parmesan cheese with a classic house-made Caesar dressing.

Kale Caesar: \$3.95 - Thinly sliced local kale, house-made croutons, parmesan cheese with a classic house-made Caesar dressing.

Tabouli: \$3.95 - Quinoa, tomatoes, cucumbers and red onions with a touch of lemon and cumin.

Thai Noodle Salad: \$3.95 - Lo-mein noodles, red onions, scallions and red peppers with a spicy sesame-peanut sauce.

Chicken Waldorf Salad: \$5.95 - Free-range, organic chicken, red onions, walnuts, red grapes and mayonnaise.

The Vermont Caprese Salad: \$5.00 - Fresh tomatoes, Maplebrook Farm mozzarella, basil chiffonade and a balsamic reduction.

Fruit Salad: \$5.00 - An assortment of the freshest fruit available!

Spring Seasonal Salad: \$5.00 - Local mesclun greens, pickled ramps, local bacon, shaved local aged cheddar and a house-made lemon vinaigrette.

Second Spring Seasonal Salad: \$5.00 - Local mesclun greens, shaved fennel, toasted almonds with seasonal citrus supreme, strawberry & roasted rhubarb vinaigrette.

Summer Seasonal Salad: \$5.00 - Green beans and new red potato salad with kalamata olives, Maplebrook Farm feta and a red wine vinaigrette.

Second Summer Seasonal Salad: \$5.00 - Cucumber & red onion salad with a creamy dill dressing and served over a bed of local mesclun greens.

Fall Seasonal Salad: \$5.00 - Local mesclun greens with pears, raspberries, Hi-Land Farms chèvre, toasted almonds with a house-made lemon poppy seed vinaigrette.

Second Fall Seasonal Salad: \$5.00 - Quinoa, roasted corn, onion and tomato salad with Maplebrook Farm feta and a house-made basil vinaigrette served over local greens.

- Add local chicken to any entree salad + \$3.95

Sides

All sides per person | Minimum of 10 people

- **Chubby Mac and Cheese** - \$3.50
- **Cannellini Bean Hash**- \$3.50
- **Cabot Cheddar Mashed Potatoes** - \$3.50
- **Roasted Seasonal Vegetables** - \$2.50
- **Sweet Potato Gratin** - \$3.00
- **Maple Glazed Carrots** - \$3.00
- **Roasted Asparagus** - \$5.00
- **Roasted Multi-Colored Cauliflower** - \$5.00
- **Roasted Corn Succotash** with mushrooms, caramelized onions and local bacon - \$3.00
- **Vermont Pasta Company Ravioli** - \$9.00
- **Vermont Pasta Company Tortellini** - \$7.00

Entrees

All sides per person | Minimum of 10 people

-\$15.00 per person-

Eggplant Mushroom Lasagna: Layers of fresh, local seasonal vegetables, house-made ricotta, marinara sauce and local cheeses. Add local beef for \$3.95 per person.

Seasonal Beggar's Purse: Local seasonal sautéed vegetables wrapped in phyllo dough over a house-made sunflower seed pesto cream sauce.

Stuffed Mushroom: Portobello mushroom stuffed with ratatouille and served with a green tea risotto and local herb oil.

-\$16.00 per person-

Sweet Potato Shepherd's Pie: A twist on the classic with local ground turkey and sweet potato crust. Choose BBQ braised pork for an extra \$4.00 per person

Vermont BBQ Meatloaf: Topped with Cabot cheddar, tobacco onions and served with Cabot cheddar mashed potatoes.

Polenta "Strata": Polenta, roasted fennel, summer squash, zucchini and onion, topped with a provencal style tomato sauce.

-\$17.00 per person-

Seasonal Stir Fry: Served with jasmine rice, sauteed seasonal vegetables and a traditional stir fry sauce.

Tri-Color Tortellini: Served over a bed of wilted local greens & garlic and drizzled with a local roasted tomato cream sauce.

-\$18.00 per person-

Roasted Stonewood Farms Turkey:

- Spring/Summer Preparation: Pesto-crust with a fresh corn, edamame & local bacon succotash.
- Fall/Winter Preparation: Roasted and served with butternut squash and cranberry apple chutney.

Flakey Sole: Stuffed with baby spinach, sautéed mushrooms and roasted garlic, with a coriander carrot puree.

-\$20.00 per person-

Orchard Chicken: Free-range, organic chicken breast with local apples and Cabot cheddar with an apple cider reduction on cranberry walnut ancient grain pilaf.

Herb Roasted Chicken:

- Winter Preparation: Free-range, organic chicken served with ancient grain pilaf and roasted tomato coulis drizzled with herb oil.
- Summer preparation: Free-range, organic chicken served with red pepper Israeli couscous and au jus.

Seasonal Local Ravioli:

- Spring/Summer: Stuffed with asparagus and smoked mozzarella, served with a mushroom ragout.
- Late Summer/Fall: Stuffed with roasted eggplant and chèvre, served with lemon basil bechamel.
- Winter: Stuffed with butternut squash, pumpkin & caramelized onions, served with sage brown butter sauce.

Chicken Marsala: Seared free-range, organic chicken with sautéed mushrooms, herb roasted fingerling potatoes and a classic creamy marsala sauce.

-\$22.00 per person-

Vermont Braised Beef Tips: Tender bites of savory beef simmered in a rich beef gravy with onions, carrots and herbs served over cabernet mashed potatoes.

Stuffed Local Pork Loin: Sausage and cornbread stuffing, with a blackberry bourbon glaze.

-\$23.00 per person-

Roasted Salmon:

- Summer Preparation: Served in a citrus vin blanc with ancient grain pilaf.
- Winter Preparation: Sweet potato crusted with maple balsamic glaze and wilted greens.

-\$25.00 per person-

Grilled Local Flat Iron Steak: With bacon roasted fingerling potatoes, caramelized onions and Jasper Hill Bayley Hazen bleu cheese butter.

Fresh Monkfish: With carrot, fennel and roasted onion hash, served with a coriander cream sauce.