

# CHAMPLAIN DINING CATERING GUIDE





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# Champlain Dining Catering Guide

In a world where time is at a premium, those instances where people come together deserve to be special. Whether celebrating achievement or planning future success, it is during these gatherings where the power of human connectivity is elevated. This same connectivity is what makes Champlain Dining decidedly different.

Champlain Dining is about more than great food. It's about a team of dedicated professionals who are united by a common passion to deliver a successful catering experience. Building on a legacy of hospitality excellence, we leverage our vast expertise to create engaging events that exceed the expectations of everyone we serve. We accomplish this by focusing on service, performance and guest satisfaction throughout the entire Champlain Dining experience.

Our team of catering professionals are specially trained to assist you with planning your event, focusing on every aspect to ensure quality and consistency. Our culinary team has created a variety of healthy and delicious menus to fit a wide range of budgets and tastes, including choices featuring organic and/or sustainable selections. They also take great pride in using the best possible local and seasonal ingredients, regional favorites and specialty items that will make your event a complete success.

We will be happy to meet with you to create a signature selection that meets your specific needs. From the on-trend creations of our talented chefs to the interactive support of our management team to the attentive service of our well-trained staff, Champlain Dining delivers fulfillment, enjoyment and peace of mind.

 = Mindful     = Vegetarian     = Vegan     = Gluten Free



FIRST  
THINGS FIRST








Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available upon request. Freshly Brewed Green Mountain Coffee (8 fluid oz. | 0 cal), Green Mountain Decaffeinated Coffee (8 fluid oz. | 0 cal) and Lipton Herbal and Non-Herbal Teas (8 fluid oz. | 0 cal) to include Decaffeinated Lipton Tea (8 fluid oz. | 0 cal) with Hot Water are included. These menus are available for groups of 5 or more. Dietary accommodations available upon request including "Gluten Free."

## CONTINENTAL

\$9.20 per guest

Seasonal Cubed Fresh Fruit (2 oz. | 25 cal)  

### CHOOSE TWO:

Assorted Breakfast Breads 	(1 slice   130 cal)	Coffee Cake 	(1 square   240-450 cal)
Mini Scones	(1 oz.   370-400 cal)	Danish	(1 each   270 cal)
Cinnamon Rolls 	(1 each   240 cal)	Assorted Bagels	(1 each   330-450 cal)

Butter and Jelly


Chilled Bottles of Orange Juice	(10 oz.   150 cal)
Chilled Bottles of Cranberry Juice	(10 oz.   170 cal)
Chilled Bottles of Apple Juice	(10 oz.   140 cal)

## BREAKFAST BUFFET

\$11.30 per guest

Seasonal Cubed Fresh Fruit (2 oz. | 25 cal)  

### CHOOSE TWO:

Mini Croissants 	(1 each   80 cal)
Assorted Muffins	(1 each   330-450 cal)
Low-Fat Muffins 	(1 each   160-210 cal)
Assorted Breakfast Breads 	(1 slice   370 - 400 cal)
Coffee Cake 	(1 square   240-450 cal)
Danish	(1 each   270 cal)

Accompanying Condiments

### CHOOSE ONE:

Home Fries   (4 oz. | 150 cal) or Hashbrowns   (4 oz. | 130 cal)




### CHOOSE TWO:

Crispy Bacon 	(1 slices   50 cal)
Sausage 	(2 links   100 cal)
Turkey Link Sausage 	(2 links   70 cal)
Breakfast Ham Steak  	(1/2 slice   50 cal)

### CHOOSE ONE:

Cage-Free Scramble Egg Whites  	(4 oz.   190 cal)
Scrambled Eggs with Cheddar  	(4 oz.   240 cal)
Garden Vegetable Quiche 	(1 wedge   350 cal)
Chilled Bottles of Orange Juice	(10 oz.   150 cal)
Chilled Bottles of Cranberry Juice	(10 oz.   170 cal)
Chilled Bottles of Apple Juice	(8 oz.   140 cal)

### ADD ON:







Pancakes   (2 each | 260 cal) or Traditional French Toast with Warm Maple Syrup and Melted Butter  (3 halves | 200 cal)

\$2.75 per guest



## HEALTHY START









\$9.80 per guest

Seasonal Cubed Fresh Fruit  	(4 oz.   50 cal)
Non-Fat Greek Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola 	(1 each   200-360 cal)
Multi-Grain Bars and Granola Bars 	(1 each   90-160 cal)
Assorted Low-Fat Muffins and Butter  	(1 each   160-210 cal)
Chilled Bottles of Orange Juice	(10 oz.   150 cal)
Chilled Bottles of Cranberry Juice	(10 oz.   170 cal)
Chilled Bottles of Apple Juice	(10 oz.   140 cal)

## OMELET STATION

\$9.10 per guest (Available for Champlain Room only)

Upon request, the following items can be added to any of the breakfast menus. These menus are available for groups of 15 or more.

Cage-Free Fluffy Eggs  	(2 eggs   140 cal)	Ham 	(2 tbsp.   20 cal)
Bacon 	(2 tbsp.   50 cal)	Turkey Sausage 	(2 tbsp   15 cal)
Shredded Cheddar 	(1 oz.   110 cal)	Diced Tomatoes 	(1 oz.   5 cal)
Seasonal Garden Vegetables  (varies by season)			

All will be prepared by one of our talented culinarians.





## A LA CARTE SELECTIONS

**BREAKFAST SANDWICH** \$3.60 each  
*(Gluten Free options available upon request)*

**Choice of One:**

Toasted English Muffins <b>V</b>	(1 each   110 cal)	Croissants <b>V</b>	(1 each   280-310 cal)
Bagels <b>V</b>	(1 each   280 cal)		

**Choice of One:**

Scrambled Egg and Cheese <b>V GF</b>	(4 oz.   240 cal)	Cage-Free Scrambled Eggs <b>V GF</b>	(4 oz.   190 cal)
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**Choice of One:**

Bacon <b>GF</b>	(1 slice   50 cal)	Pork Sausage Patty <b>GF</b>	(1 patty   140 cal)
Ham <b>GF</b>	(1 slice   30 cal)	Turkey Sausage Patty <b>GF</b>	(1 patty   30 cal)

**BREAKFAST TACO** \$3.60 each

Flour Tortilla <b>V</b>	(1 each   210 cal)
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**Choice of One:**

Cage-Free Scrambled Eggs <b>V GF</b>	(4 oz.   190 cal)	Scrambled Eggs and Cheese <b>V GF</b>	(4 oz.   190 cal)
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**Choice of One:**

Bacon <b>GF</b>	(1 slice   50 cal)	Turkey Sausage Patty <b>GF</b>	(1 patty   30 cal)
Pork Sausage Patty <b>GF</b>	(1 patty   140 cal)	Ham <b>GF</b>	(1 slice   30 cal)

**Accompanied by:**

Fresh Salsa <b>VG GF</b>	(2 oz.   15 cal)	Guacamole <b>VG GF</b>	(2 oz.   80 cal)
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# A LA CARTE SELECTIONS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up.

## FROM THE BAKERY *per dozen*


### **ASSORTED BREAKFAST BREADS & COFFEE CAKES** \$6.60 per half dozen | \$12.40 per dozen *(Gluten Free options available upon request)*

Blueberry Sour Cream Coffee Cake  (1 each | 310 cal)  
Apple Streusel Coffee Cake  (1 each | 260 cal)  
Banana Nut Bread  (1 each | 370-400 cal)

**ASSORTED DANISH** \$6.90 per half dozen | \$12.95 per dozen (4 oz. | 270 cal)

**ASSORTED DOUGHNUTS** \$6.90 per half dozen | \$12.95 per dozen (1 each | 280-310 cal)

**ASSORTED MINI SCONES**  \$6.90 per half dozen | \$12.95 per dozen (1 each | 180-210 cal)

**HOUSE-BAKED COUNTRY BISCUITS**  with Whipped Butter, Honey and Jellies  
\$7.15 per half dozen | \$13.20 per dozen (1 each | 160-450 cal)


**CINNAMON ROLLS**  \$7.45 per half dozen | \$14.05 per dozen (1 each | 110-450 cal)

### **ASSORTED FRESHLY HOUSE-BAKED MUFFINS** \$7.70 per half dozen | \$14.05 per dozen *(Gluten Free options available upon request)*

Lemon Poppy Seed (1 each | 400 cal)  
Blueberry (1 each | 390 cal)  
Banana Walnut  (1 each | 430 cal)  
Corn  (1 each | 350 cal)  
Cappuccino Chocolate Chunk (1 each | 450 cal)

**ASSORTED BAGELS**  with Whipped Cream Cheese and Jellies  
*(Gluten Free options available upon request)* \$9.90 per half dozen | \$18.70 per dozen (1 each | 210-310 cal)

## STARTERS

**INDIVIDUAL ASSORTED YOGURTS & LOW-FAT GREEK YOGURT**  (1 each | 90-180 cal)  
\$2.50 each

**INDIVIDUAL FRUIT YOGURT PARFAITS** with Low-Fat Granola (1 each | 200-360 cal)  
\$3.05 each

**SEASONAL CUBED FRESH FRUIT TRAY**    (4 oz. | 50 cal)

















Small 15-25 \$35.20 per tray  
Medium 25-50 \$70.40 per tray  
Large 50-75 \$105.60 per tray



# A LA CARTE SELECTIONS

## BREAKFAST ADD ONS

The following items can be added onto any of the breakfast menus to create a custom menu for any occasion. These add ons are available for groups of 5 or more.

<b>HOME FRIES WITH CARAMELIZED ONIONS &amp; RED PEPPERS</b>   \$2.50 per guest	(4 oz.   150 cal)
<b>ROASTED SWEET POTATOES</b>   \$2.50 per guest	(4 oz.   170 cal)
<b>CAGE-FREE HARD BOILED EGGS</b>   \$2.50 per guest	(1 each   70 cal)
<b>INDIVIDUAL BISCUIT QUICHES</b> \$3.60 per guest	
Western Quiche	(1 each   370 cal)
Garden Vegetable Quiche 	(1 each   330 cal)
<b>BREAD PUDDINGS</b> \$3.60 per guest	
Apple Raisin French Toast 	(1 square   600 cal)
<b>WHEAT BERRY PECAN CRUNCH FRENCH TOAST</b>   \$3.60 per guest	(3 halves   380 cal)
<b>OATMEAL BAR</b> \$3.60 per guest	
Steel Cut Oatmeal 	(8 oz.   170 cal)
<b>Served with a Choice of Two:</b>	
Ground Cinnamon 	(1 oz.   0 cal)
Dark or Light Brown Sugar  	(1 oz.   110 cal)
Raisins  	(1 oz.   80 cal)
<b>Choice of Milk:</b>	
2%	(3 oz.   45 cal)
Soy	(3 oz.   40 cal)
Almond	(3 oz.   23 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



REFRESH AND  
REJUVENATE





# REFRESH AND REJUVENATE

Eco-friendly serveware and china are available upon request. Service includes delivery, linen-draped service tables, set up and clean up. Appropriate accouterments provided.

## COFFEE AND TEA SERVICE

*\$2.75 per guest*

Coffee Service includes Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee and Lipton Herbal and Non-Herbal Teas to include Lipton Decaffeinated Tea with Hot Water (8 oz | 0 cal)

## HOT BEVERAGES

Freshly Brewed Green Mountain Coffee and Decaffeinated Coffee (8 oz. | 0 cal)  
*\$1.95 per guest*

Freshly Brewed Flavored Green Mountain Coffee and Decaffeinated Coffee (8 oz. | 0 cal)  
*\$1.95 per guest*

Lipton Herbal and Non Herbal Teas to include Decaffeinated Tea with Hot Water (8 oz. | 0 cal)  
*\$1.95 per guest*

Hot Chocolate *\$2.50 per guest* (8 oz. | 200 cal)

Seasonal Hot or Cold Apple Cider *\$2.50 per guest* (8 oz. | 110 cal)

## COLD BEVERAGES

Iced Water Service *\$0.90 per guest* (8 oz. | 0 cal)

Iced Water Service Infused with Fresh Quartered Oranges, Lemons and Limes *\$1.30 per guest* (8 oz. | 0-60 cal)

Lemonade *\$1.45 per guest* (8 oz. | 130 cal)

Raspberry Lemonade *\$1.45 per guest* (8 oz. | 130 cal)

Pellegrino Canned Water *\$2.20 per guest* (12 oz. | 0 cal)

Flavored Bottled Water *\$1.95 per guest* (12 oz. | 0 cal)

**Bottled Fruit Juice: \$2.50 per guest** (10 oz. | 35-170 cal)

Orange, Cranberry, Apple

Assorted Canned Coca-Cola Soft Drinks, Regular and Diet, Seltzer *\$2.10 per guest* (12 oz. | 0-180 cal)

PREMIUM  
TAKEAWAY  
SALADS





# PREMIUM TAKEAWAY SALADS

All Takeaway Salads are served with the choice of a Crusty Roll (1 roll | 100 cal) and Butter, Seasonal Fresh Fruit 🍓 (4 oz. | 45 cal) or a Large Cookie (1 each | 160-170 cal), and Assorted Canned Coca-Cola Soft Drinks, Regular and Diet (12 oz. | 0-180 cal). Eco-friendly serviceware is included. Service includes delivery, linen-draped service tables, set up and clean up. 5 guest minimum per menu selection.

## **GARDEN SALAD** 🌱 🍃 GF (1 salad | 280 cal)

\$12.65 per guest

Matchstick Carrots, Sliced Cucumber, Croutons, Red Onion, Raisins and Almonds on a Bed of Tossed Greens with a Choice of Dressing

## **CAESAR SALAD** (1 salad | 490-740 cal)

\$12.65 per guest

Crisp Romaine Lightly Tossed with Shredded Parmesan Cheese, Herb-Toasted Croutons and Classic Caesar Dressing

Add Grilled Breast of Chicken GF \$3.30 per guest

Add Grilled Portobello Mushroom GF \$3.30 per guest

## **GREEK SALAD** 🌱 🍃 GF (1 salad | 190 cal)

\$12.65 per guest

Classic Greek Salad of Firm Tomatoes, Cucumbers, Red Onion, Kalamata Olives and Feta Drizzled with a Light Vinaigrette

## **CHEF SALAD** (1 salad | 600 cal)

\$14.85 per guest

Ham, Smoked Turkey, Cheddar, Hard-Boiled Egg and Sweet Potato Hay on a Bed of Mixed Field Greens

## **COBB SALAD** (1 salad | 770 cal)

\$14.85 per guest

Mounds of Smoked Turkey, Avocado, Cage-Free Hard-Boiled Egg and Crispy Bacon on Mixed Greens with Focaccia Croutons and Chunky Bleu Cheese Dressing



PREMIUM TAKEAWAY  
SANDWICHES



# PREMIUM TAKEAWAY SANDWICHES

All Box Lunches include a Bag of Chips (1 bag | 130-220 cal), a choice of one: Country-Style Potato Salad (3 oz. | 140 cal), Pasta Salad (3 oz. | 120 cal), Cole Slaw (3 oz. | 90 cal), Seasonal Fresh Fruit Cup 🍌🍎 (4 oz. | 45 cal) or a Large Cookie (1 each | 160-170 cal) and Assorted Canned Coca-Cola Soft Drinks, Regular and Diet (12 oz. | 0-180 cal). Eco-friendly flatware is included. There is a 5 guest minimum per menu selection.

## **PORTOBELLO RUSTICO** 🌱🍌 (1 sandwich | 430 cal)

\$11.00 per guest

Roasted Balsamic Portobello Mushroom, Fresh Mozzarella and Basil, Roasted Tomato Salsa and Baby Spinach on a Multigrain Roll

## **THE LIGHTER CHICKEN CAESAR WRAP** 🌱🍌 (1 sandwich | 350 cal)

\$11.85 per guest

Grilled Chicken Breast, Romaine, Whole Wheat Croutons, Parmesan and Low-Fat Caesar Dressing in a Tortilla

## **HUMMUS, AVOCADO AND ROASTED VEGETABLE WRAP** 🌱🍌 (1 wrap | 340 cal)

\$12.10 per guest

Balsamic Roasted Eggplant, Zucchini, Red Peppers and Onions Finished with Lettuce, Avocado and Hummus Spread on a Tortilla

## **MEDITERRANEAN VEGGIE WRAP** 🌱🍌 (1 sandwich | 270 cal)

\$12.10 per guest

Grilled Eggplant with Fresh Cucumbers, Peppers, Lentils and Shallots in a Whole Grain Tortilla with Tzatziki Sauce and Feta

## **SPICY ITALIAN BAGUETTE** (1 sandwich | 600 cal)

\$12.65 per guest

Artisan Baguette Stacked High with Slices of Genoa Salami, Capicola Ham and Pepperoni Spiced with Chef's Hot Pepper Mayonnaise

## **TURKEY AND SHARP CHEDDAR** (1 sandwich | 360 cal)

\$12.65 per guest

Classic Oven Roasted Turkey, Sharp Cheddar, Green Leaf Lettuce and Tomato Slice on a Hearty Kaiser Roll

## **BUFFALO CHICKEN WRAP** 🌱🍌 (1 wrap | 370 cal)

\$12.65 per guest

Tangy Buffalo Chicken, Bleu Cheese, Tomato, Romaine, Chopped Celery and Fat-Free Ranch in a Carb-Friendly Whole Wheat Wrap

## **ROAST BEEF AND CHEDDAR** (1 sandwich | 500 cal)

\$13.75 per guest

Medium Rare Roast Beef and Mild Cheddar, Leaf Lettuce and Tomato on a Ciabatta Topped with a Tangy Horseradish Cream Spread



# BOUNTIFUL BUFFETS





# BOUNTIFUL BUFFETS

Design your meals from these menus. Selections are presented buffet style. Assorted Canned Coca-Cola Soft Drinks, Regular and Diet (12 oz. | 0-180 cal) are included. Service includes delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. Add Soup du Jour with Crackers \$2.50 per guest. These menus are available for groups of 15 or more. Waited service is available upon request.

## SIGNATURE SALADS

\$17.05 per guest

These Delicious Salad Creations Have Proven to be Most Popular with Our Customers and Come Complete with:

Fresh-Baked Crusty Rolls (1 roll | 100 cal)  
Butter














### CHOOSE ONE:

A Selection of Oversized Cookies (1 cookie | 160-180)  
Scrumptious Brownies (1 bar | 190-510 cal)  
Assorted Bars (1 bar | 60-380)

### CHOOSE ONE SALAD:

Classique Niçoise Salad  GF (1 salad | 200 cal)  
Napa Valley Chicken Salad  GF (1 salad | 290 cal)  
Grilled Chicken Tabbouleh Salad  GF (1 salad | 240 cal)  
Greek Salad  GF (1 salad | 190 cal)  
Cobb Salad (1 salad | 770 cal)  
Italian House Wedge Salad GF (1 wedge | 180 cal)  
Caesar Salad  GF (1 salad | 180 cal)  
    with Grilled Chicken GF (3 oz. | 110 cal)  
    with Salmon GF (1 filet | 250 cal)

### CHOOSE TWO ADDITIONAL SIDE SALADS:

Market Salad with Balsamic Vinaigrette  V (1 salad | 110 cal)  
Italian Cucumber Salad  V GF (4 oz. | 90 cal)  
Seasonal Fresh Fruit Salad  GF (4 oz. | 45 cal)  
Apple Fennel Slaw  GF (4 oz. | 90 cal)  
Minted Cucumber Salad  GF (4 oz. | 20 cal)  
Orzo and Pepper Salad  GF (4 oz. | 170 cal)  
Artichoke Hearts with Italian Parsley  V GF (4 oz. | 60 cal)  
Broccoli & Cavatelli Salad  GF (4 oz. | 120 cal)  
Farmhouse Potato Salad  V GF (4 oz. | 220 cal)  
Antipasto Platter  GF (1 serving | 340 cal)  
Vegetarian Antipasto Platter  V GF (1 serving | 190 cal)  
Seasonal Crudité GF (2 oz. | 15 cal)  
    with Hummus  V GF (1 oz. | 50 cal)  
    with Ranch Dip  V GF (2 oz. | 110-190 cal)

### ADD A PLATTER OF:

Grilled Portobello Mushroom GF (4 oz. | 60 cal)  
Grilled Chicken GF (3 oz. | 110 cal)

\$4.15 per guest

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## HANDCRAFTED SANDWICHES

(15 guest minimum) \$16.25 per guest

Your Choice of Two Delicious Sandwich Creations are Skillfully Arranged and Accompanied by:

One Salad

Assorted Bags of Chips

(1 bag | 130-320 cal)

### CHOOSE ONE:

Oversized Cookies

(1 cookie | 160-180 cal)

Scrumptious Brownies

(1 bar | 190-510 cal)

Assorted Bars

(1 bar | 60-380 cal)

Fresh In-Season Fruit Cups 

(4 oz. | 45 cal)

Sandwiches are Cut Diagonally Enabling Guests to Mix & Match their Choices.

### CHOOSE TWO HANDCRAFTED SANDWICHES:

Turkey and Sharp Cheddar on Kaiser


(1/2 sandwich | 180 cal)

Roast Beef and Cheddar on Ciabatta

(1/2 sandwich | 1000 cal)

Twisted Beef & Horseradish wrapped in Whole Grain 

(1/2 wrap | 160 cal)

Tuscan Grilled Chicken Breast on Multigrain Roll 


(1/2 sandwich | 260 cal)

Picnic Grilled Chicken Sandwich  on Parisian Roll

(1/2 sandwich | 220 cal)

Southwestern BBQ Chicken on Ciabatta

(1/2 sandwich | 310 cal)

Roasted Vegetables on Multigrain Roll 

(1/2 sandwich | 200 cal)


Tabbouleh Hummus Pita  

(1/2 sandwich | 280 cal)

Dijon Cage-Free Egg Salad on Pumpernickel Bread 

(1/2 sandwich | 180 cal)

### CHOOSE ONE SIDE SALAD:

Market Salad with Balsamic Vinaigrette 

(1 salad | 110 cal)

Seasonal Fresh Fruit Salad   

(4 oz. | 45 cal)

Apple Fennel Slaw  


(4 oz. 90 cal)

Minted Cucumber Salad  

(3 oz. | 15 cal)

Orzo and Pepper Salad 

(3 oz. | 130 cal)

Artichoke Hearts with Italian Parsley   



(4 oz. | 60 cal)

Farmhouse Potato Salad  


(4 oz. | 220 cal)

Seasonal Crudité 

(4 oz. | 45 cal)

with Hummus  

(2 oz. | 15 cal)

with Ranch Dip 

(2 oz. | 110-190 cal)



Design your meals from these menus. Selections are presented buffet style. Assorted Canned Coca-Cola Soft Drinks, Regular and Diet (12 oz. | 0-180 cal) are included. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. Add Soup du Jour with Crackers \$2.25 per guest. These menus are available for groups of 15 or more. Waited service is available upon request.

## ARTISANAL DELI AND PLATTERS

\$19.25 per guest

Personalize Your Deli Presentation with a Selection of Signature Ingredients and Platters, Offered in Build Your Own Style, Accompanied by:

Artisanal Breads	(1 slice   80-180 cal)
Assorted Cheeses and Appropriate Condiments	(1 slice   50-100 cal)
Complimented by Fresh Side Salads	(1 salad   110 cal)
Spreads	(1 bread and topping   610 cal)
Assorted Bags of Chips	(1 bag   130-320 cal)

### CHOOSE ONE:

Oversized Cookies	(1 cookie   160-180 cal)
Scrumptious Brownies	(1 bar   190-510 cal)
Assorted Bars	(1 bar   60-380 cal)
Fresh In-Season Fruit Cups <b>GF</b>	(4 oz.   45 cal)

### CHOOSE TWO SIGNATURE DELI SELECTIONS:

Chimichurri Flank Steak <b>GF</b>	(1 sandwich   500 cal)
Pesto Grilled Chicken Breast <b>GF</b>	(1 breast   240 cal)
Antipasto Platter <b>GF</b>	(1 serving   340 cal)
Vegetarian Antipasto Platter <b>V GF</b>	(1 serving   190 cal)
Italian Cold Cuts with Assorted Cheeses <b>GF</b>	(1 serving   400 cal)

### CHOOSE ONE SIDE SALAD:

Market Salad with Balsamic Vinaigrette	(1 salad   110 cal)
Seasonal Fresh Fruit Salad <b>GF</b>	(4 oz.   45 cal)
Orzo and Pepper Salad <b>V</b>	(4 oz.   170 cal)
Artichoke Hearts with Italian Parsley <b>V GF</b>	(4 oz.   60 cal)
Farmhouse Potato Salad <b>V GF</b>	(4 oz.   220 cal)
Tuna Salad <b>GF</b>	(3 oz.   90 cal)
Chicken Salad <b>GF</b>	(3 oz.   110 cal)
Cage-Free Egg Salad <b>V GF</b>	(3 oz.   230 cal)
Seasonal Crudité <b>GF</b>	(2 oz.   15 cal)
with Hummus <b>VE GF</b>	(1 oz.   50 cal)
with Ranch Dip <b>VE GF</b>	(2 oz.   110-190 cal)

### CHOOSE ONE SPREAD:

Tabbouleh with Garbanzo Beans & Feta <b>V GF</b>	(1 oz.   40 cal)
Sun-Dried Tomato and Olive Tapenade <b>V GF</b>	(1 oz.   40 cal)
Artichoke Tapenade <b>V GF</b>	(1 oz.   70 cal)
Black Olive & Caper Tapenade <b>V GF</b>	(1 oz.   100 cal)
Green Olive Tapenade <b>V GF</b>	(1 oz.   40 cal)
Baba Ghanoush <b>V GF</b>	(1 oz.   15 cal)
White Bean Spread with Caramelized Onions <b>V GF</b>	(1 oz.   60 cal)
Hummus <b>VE GF</b>	(1 oz.   50 cal)
Mediterranean Tzatziki Sauce <b>V GF</b>	(1 oz.   20 cal)

### Served with:

Pita Wedges	(2 oz.   190 cal)
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# BOUNTIFUL BUFFETS

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## DELI BUFFET

\$12.65 per guest

### Choice of Two Salads:

Creamy Cole Slaw with Apples <b>GF</b>	(4 oz   100 cal)	Seasonal Fresh Fruit Salad <b>GF</b>	(4 oz.   45 cal)
Potato Salad	(4 oz.   190 cal)	Market Salad w/ Assorted Dressing	(1 small salad   110 cal)
Assorted Breads	(2 slices   140-200 cal)	Multigrain Sandwich Wrap	(1 wrap   180 cal)
Rolls	(1 roll   160-180 cal)		
Sliced Roasted Turkey <b>GF</b>	(3 oz.   90 cal)	Sliced Roast Beef <b>GF</b>	(3 oz.   140 cal)
Sliced Ham <b>GF</b>	(3 oz.   90 cal)		
Sliced Cheddar Cheese <b>GF</b>	(1 slice   50 cal)	Provolone Cheese <b>GF</b>	(1 slice   70 cal)
American Cheese <b>GF</b>	(1 slice   50 cal)		
Leaf Lettuce	(1 leaf   0 cal)	Sliced Tomatoes	(1 slice   0 cal)
Sliced Onions	(2 rings   0 cal)	Dill Pickles	(1 spear   5 cal)
Mayonnaise	(1 tbs   100 cal)	Dijon Mustard	(1 tbs   0 cal)
Bowl of Chips	(2 oz.   140-320 cal)		
Assorted Cookies	(1 cookie   160-180 cal)		
*Add Tuna <b>GF</b> (3 oz.   90 cal)	Cage-Free Egg Salad <b>GF</b> (3 oz.   230 cal)	Chicken Salad <b>GF</b> (3 oz.   110 cal)	
Salad \$2.20 per guest			
*Add Soup du Jour with Crackers	(Calories vary upon selection)		
\$2.50 per guest			

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.







# SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Assorted Canned Soft Drink, Regular and Diet (12 oz. | 0-180 cal) are included. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. These menus are available for groups of 10 or more. Waited Service is available upon request.














## BACKYARD COOK OUT

\$12.95 per guest

Grilled Hamburgers	(1 sandwich   330 cal)
Grilled Hotdogs	(1 hotdog   320 cal)
Veggie Burgers	(1 sandwich   320 cal)
Vegetarian Baked Beans 	(4 oz.   120 cal)
Cole Slaw 	(4 oz.   120 cal)
Leaf Lettuce	(1 leaf   0 cal)
Sliced Tomatoes	(1 slice   5 cal)
Onions	(2 rings   0 cal)
Ketchup, Mustard and Mayonnaise	
Hamburger and Hot Dog Buns to include Whole Wheat	(1 each   380 cal)
Dill Pickles	(5 chips   0 cal)
Potato Chips	(1 bag   160 cal)
Assorted Cookies	(1 cookie   160-180 cal)
Watermelon	(1 wedge-cut 1/2"   20cal)

## OLD FASHIONED BBQ

\$21.45 per guest

Barbecued Beef Brisket 	(4 oz.   310 cal)
Grilled BBQ Chicken 	(1 quarter   290 cal)
Vegetarian Baked Beans  	(4 oz.   120 cal)
Roasted Vegetable Bow Tie Pasta Salad  	(4 oz.   120 cal)
Country Potato Salad   	(4 oz.   120 cal)
Market Salad with Balsamic Vinaigrette	(1 salad   110 cal)
Cornbread 	(1 cut   120 cal)
Rolls	(1 roll   90 cal)
Butter	
Assorted Cookies	(1 cookie   160-180 cal)
Brownies	(1 brownie   200 cal)
Seasonal Fresh Fruit Salad   	(4 oz.   45 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



# SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Assorted Canned Soft Drink, Regular and Diet (20 oz. | 0-250 cal) are included. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. These menus are available for groups of 10 or more. Waited Service is available upon request.

## LITTLE ITALY

\$24.75 per guest

Caesar Salad with Homemade Croutons

Assorted Rolls and Butter

Pasta Bar with Spaghetti (4 oz. | 200 cal) and Penne Pasta (4 oz. | 200 cal)

Marinara Sauce **GF** (2 oz. | 20 cal) and Pesto Cream Sauce (2 oz. | 150 cal)

Home-Style Meatballs in Marinara Sauce

Sautéed Fresh Zucchini **GF**

Parmesan Cheese

Cannoli

(1 salad | 460 cal)

(1 roll | 90 cal)

(2 meatballs + 1 oz sauce | 190 cal)

(4 oz. | 50 cal)

(1 oz. | 120 cal)

(1 cannoli | 320 cal)

## ASIAN FUSION

\$27.50 per guest

Teriyaki Glazed Salmon Filet

Vegetable Lo Mein

Sticky Rice **GF**

Asian Salad

Garlic Lemon Ginger Broccoli

Fortune Cookies

(1 filet | 220 cal)

(4 oz. | 130 cal)

(4 oz. | 210 cal)

(4 oz. | 120 cal)

(4 oz. | 45 cal)

(1 cookie | 35 cal)





# BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Eco-friendly serveware is included; both eco-friendly serveware and china are available, upon request. Build Your Own Buffet by selecting - One Salad, One Entrée, Two Sides, One Desserts and One Beverage includes ice water and coffee service. Add an additional Entrée for half of the price of the lower priced item per guest. Waited service is available upon request. These menus are available for groups of 10 or more.

## SALADS

### CHOOSE ONE:

- Market House Salad  
Choice of Two Dressings: Ranch, Italian, Honey Mustard and Low-Fat Ranch Dressing **V** (1 salad | 110-370 cal)
- Greek Salad **V GF** (1 salad | 190 cal)
- Caesar Salad **V** (1 salad | 460 cal)
- Includes Assorted Dinner Rolls with Butter (1 roll | 90 cal)

## ENTRÉES

### POULTRY

- Fried Chicken Breast Parmesan \$22.00 per guest (1 entrée | 470 cal)
- Lemon Parmesan Chicken with White Wine Chive Sauce \$23.10 per guest (1 entrée | 530 cal)
- Chicken Marsala **V GF** \$23.10 per guest (1 entrée | 280 cal)

### BEEF

- Braised Beef Sicilian \$18.15 per guest (1 entrée | 310 cal)
- Beef Stroganoff \$18.15 per guest (1 entrée | 410 cal)

### PORK

- Roast Pork Loin with Mustard Herb Crust **GF** \$24.20 per guest (1 entrée | 300 cal)
- Asian Marinated Pork Loin with Honey and Soy Glaze \$24.20 per guest (1 entrée | 220 cal)

### SEAFOOD

- Citrus Crusted Baked Tilapia **V GF** \$24.20 per guest (1 entrée | 180 cal)
- Broiled Salmon with Dill Butter **GF** \$24.20 per guest (1 entrée | 270 cal)

### VEGETARIAN

- Vegetarian Pad Thai \*Contains Peanuts \$15.15 per guest (1 entrée | 280 cal)
- Marinated Portobellos with Quinoa Pilaf **V GF** \$16.25 per guest (1 entrée | 170 cal)
- Vegetarian Lasagna **V** \$15.15 per guest (1 entrée | 290 cal)





## SIDES

### CHOOSE ONE (4 oz. serving):

Oven-Roasted Herbed Potatoes	(4 oz.   130 cal)
Garlic-Mashed New Potatoes	(4 oz.   120 cal)
Rice Pilaf  4 oz.   120 cal	(4 oz.   150 cal)
White Rice	(4 oz.   140 cal)
Olive Oil and Garlic Spaghetti	(4 oz.   380 cal)

### CHOOSE ONE (4 oz. serving):

Balsamic Herb Roasted Vegetables	(4 oz.   110 cal)
Lemon Garlic Broccoli	(4 oz.   60 cal)
Sautéed Zucchini	(1 each   50 cal)
Glazed Carrots	(4 oz.   120 cal)
Fresh Green Beans	(4 oz.   40 cal)
Variety of Seasonal Vegetables	(4 oz.   40-120 cal)

## DESSERTS

### CHOOSE ONE:

Chocolate Layer Cake	(1 slice   350 cal)
Chocolate Mousse	(1 scoop   90 cal)
Cora's Red Velvet Cake	(1 slice   760 cal)
Apple Crisp	(1 cut   150 cal)
Assorted Pies: Dutch Apple, Blueberry, Lemon Meringue or Pecan Pie	(1 slice   320-520)
Assorted Cookies and Brownies	(1 serving   160-510)

## BEVERAGES

Freshly Brewed Green Mountain Coffee	(8 fluid oz.   0 cal)
Decaffeinated Coffee	(8 fluid oz.   0 cal)
Lipton Herbal and Non-Herbal Teas with Hot Water	(1 tea bag   0 cal)
Decaffeinated Lipton Tea with Hot Water	(1 tea bag   0 cal)

### CHOOSE ONE:

Assorted Canned Soft Drinks, Regular and Diet	(12 oz.   0-180 cal)
Lemonade	(8 oz.   70 cal)

AT YOUR SERVICE





# SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a Salad, Two Accompaniments, Freshly Baked Dinner Rolls (1 roll | 30 cal) and Butter, choice of Dessert, Freshly Brewed Green Mountain Coffee (8 oz. | 0 cal), Decaffeinated Coffee (8 oz. | 0 cal), Herbal and Non-Herbal Lipton Teas (8 oz. | 0 cal) with Hot Water and Freshly Brewed Iced Tea (8 oz. | 0 cal). China service is included. Services include delivery, linen-draped service tables, set up and clean up. All entrées are available buffet style upon request.

## CHICKEN

### **LEMON BASIL CHICKEN** (1 plate | 160 cal)

\$27.00 per guest

Chicken Breast Marinated in Basil, Fresh Squeezed Lemon Juice, Seasoned with a Salt-Free Lemon Pepper Blend and Grilled

### **GRILLED CHICKEN WITH BRUSCHETTA TOPPING** (1 plate | 150 cal)

\$29.20 per guest

Balsamic-Glazed Chicken Breast Grilled, then Topped with a Colorful, Classic Tomato Basil Bruschetta Salad

### **SESAME CHICKEN BREAST** (1 plate | 340 cal)

\$31.40 per guest

Chicken Breast in a Marinade of Soy, Fresh Garlic and Ginger, Cilantro and Scallions Grilled and Finished with Sesame Seeds

### **ROASTED CHICKEN FLORENTINE** (1 plate | 410 cal)

\$31.40 per guest

Butterflied Chicken Breast Prepared with a Florentine Filling of Ricotta, Provolone and Tender Baby Spinach

## BEEF AND PORK

### **BRAISED SHORT RIBS** (1 plate | 390 cal)

\$30.25 per guest

Boneless Beef Short Ribs Marinated with Shallots, Carrots, Leeks and a Splash of Orange Juice Braised to Perfection

### **CRANBERRY PORK WITH BRAISED CABBAGE** (1 plate | 290 cal)

\$31.40 per guest

Cranberry Glazed and Sage Pork Pan-Fried Cutlet with Braised Red Cabbage and Tart Apples

### **FLANK STEAK ROULADE** (1 plate | 540 cal)

\$32.50 per guest

Tender Spinach and Sweet Bell Peppers Cradled by Seasoned Flank Steak Laced with a Rich Demi-Glace Sauce

### **CORIANDER RUBBED PORK TENDERLOIN WITH A GREEN PEPPERCORN MUSTARD SAUCE** (1 plate | 290 cal)

\$35.20 per guest

Lean Pork Tenderloin Rubbed with Chef's Own-Made Coriander Spice Blend Served with Sautéed Onions and Garlic Blended with Dijon Mustard and Green Peppercorns or Piquant Creamy Sauce

### **GORGONZOLA ENCRUSTED FILET WITH CABERNET DRIZZLE** (1 plate | 290 cal)

\$35.20 per guest

Choice Cut of Filet Mignon, Grilled in Butter, Finished with Savory Gorgonzola Crumbles and Served with Cabernet Sauce

# SERVED LUNCHEONS AND DINNERS

## COMBINATION PLATE

**GRILLED BEEF TENDERLOIN & CRAB CAKE WITH A DEMI DIJON MUSTARD SAUCE** (1 plate | 560 cal)

*\$38.50 per guest*

Tenderloin of Beef Dusted with Salt, Pepper, Rosemary and Parsley, then Charred for a Light Smokey Flavor and Light, Crispy Crab Cakes with a Crunchy Crust Served with a Stone Ground Mustard Sauce

## SEAFOOD

**PARMESAN-CRUSTED TILAPIA WITH CHIVE BUTTER SAUCE** (1 plate | 560 cal)

*\$23.65 per guest*

Roasted Tilapia Fillets with a Parmesan Bread Crumb Crust, Served with a Generous Dollop of Chive Butter

**BLACKENED COD WITH SALSA VERDE** 🌶️🌱 (1 plate | 280 cal)

*\$24.75 per guest*

Blackened Cod Drizzled with Green Tomatillo Sauce, Paired with a Colorful Watercress Salad and Fresh Cilantro

**CITRUS SALMON, COUSCOUS AND GREEN BEANS** (1 plate | 120 cal)

*\$26.40 per guest*

Citrus and Herb Crusted Salmon Served with Couscous Primavera and Lemon Garlic Green Beans

**BARBECUED SHRIMP WITH BACON-CHEDDAR GRITS** 🌱 (1 plate | 840 cal)

*\$31.90 per guest*

BBQ Shrimp and Plum Tomatoes atop Creamy Stone Ground Grits with Bits of Applewood Smoked Bacon and Cheddar Cheese

## VEGETARIAN

**VEGETARIAN PAELLA WITH EDAMAME** 🌱🌱 (1 plate | 250 cal)

*\$18.15 per guest*

Saffron Rice Baked with Tomatoes, Carrots, and Edamame and Black Olives

**EGGPLANT ROULADE WITH WILD MUSHROOMS AND TOFU** 🌱🌱🌱 (1 plate | 580 cal)

*\$19.25 per guest*

Eggplant Roulade with a Peppery Wild Mushroom and Tofu Medley, a Roasted Plum Tomato Sauce and Caramelized Onion Polenta

**CHÈVRE, ORZO AND BASIL STUFFED PORTOBELLO** 🌱 (1 plate | 660 cal)

*\$20.65 per guest*









Two Portobello Mushroom Caps Brimming with Tri-Colored Orzo in a Pesto Cream Sauce, Goat Cheese and Fresh Sweet Basil



# ENTRÉE ACCOMPANIMENTS




## SALADS AND STARTERS

### CHOICE OF ONE:

Market House Salad with Homemade Croutons and Balsamic Vinaigrette 	(1 salad   110 cal)
Iceberg Wedge with Maytag Bleu Cheese  	(1 salad   130 cal)
Caesar Salad with Anchovies and Homemade Croutons 	(1 salad   160 cal)
Fresh Mozzarella and Tomato Stack with Fresh Basil  	(1 salad   430 cal)
Greek Salad with Feta Cheese and Balsamic Vinaigrette  	(1 salad   190 cal)

## SIDES

### CHOICE OF ONE:

Broccoli with Sautéed Carrots  	(4 oz.   60 cal)
Roasted Root Vegetables  	(4 oz.   60 cal)
Sautéed Mushrooms  	(4 oz.   130 cal)
Chef's Choice of Seasonal Vegetable 	(4 oz.   30-130 cal)
Grilled Balsamic Zucchini  	(4 oz.   60 cal)
Fresh Green Beans  	(4 oz.   40 cal)

### CHOICE OF ONE:

Caramelized Onion Mashed Yukon Potatoes  	(4 oz.   110 cal)
Basil Orzo 	(4 oz.   190 cal)
Oven-Roasted Sweet Potatoes  	(4 oz.   100 cal)
Oven-Herbed Roasted Red Potatoes 	(4 oz.   130 cal)
Lemon Rice  	(4 oz.   140 cal)
Chef's Choice of Side Pairing	(4 oz.   100-400 cal)

## DESSERTS

### CHOICE OF ONE:

Dutch Apple Pie	(1 slice   450 cal)
Lemon Meringue Pie	(1 slice   300 cal)
New York Cheesecake with Seasonal Fresh Berries	(1 slice   450 cal)
Chocolate Fudge Cake with Chocolate Ganache	(1 slice   760 cal)
Designer Key Lime Pie	(1 slice   1000 cal)
White Chocolate Raspberry Crème Brûlée	(1 dish   840 cal)
Apple Caramel Bread Pudding	(1 each   210 cal)

# HORS D'OEUVRES





# COLD HORS D'OEUVRES

Eco-friendly serviceware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 1 dozen.

Cucumber Rounds with Feta and Tomatoes <b>GF</b> \$1.40 per item	(1 each   30 cal)
Smoked Salmon on Rye with Popped Capers \$2.75 per item	(1 each   80 cal)
Shrimp Cocktail with Cajun Remoulade and Cocktail Sauce <b>GF</b> \$2.75 per item	(shrimp + sauce   150 cal)
Cool Salmon Canapés <b>GF</b> \$2.75 per item	(1 each   60 cal)
Fruity Feta Bruschetta \$1.40 per item	(1 slice   150 cal)
Goat Cheese and Honey Phyllo Cups \$1.95 per item	(1 each   100 cal)
Fresh Mozzarella and Shrimp Skewers <b>GF</b> \$3.30 per item	(1 each   230 cal)
Crostini with Spicy Mango Shrimp Salsa \$2.55 per item	(1 each   70 cal)
Sundried Tomato and Gorgonzola Bruschetta \$2.05 per item	(1 slice   100 cal)
White Bean Crostini \$1.80 per item	(1 slice   120 cal)

# HOT HORS D'OEUVRES

## FROM PLATTERS TO PASSED

Eco-friendly serveware is included; china is also available, upon request. Waited or butlered services are available upon request. Services include delivery, linen-draped service tables, set up and clean up. Minimum of 1 dozen.

### CHICKEN

Chipotle Maple Bacon-Wrapped Chicken <b>GF</b> \$2.50 per item	(1 each   50 cal)
Coconut Chicken with Orange Dipping Sauce \$1.95 per item	(1 each   60 cal)
Grilled Jerk Chicken Skewers <b>GF</b> \$1.95 per item	(1 each   45 cal)
Ginger Chicken Satay with Coconut Peanut Sauce \$3.05 per item	(1 each + 1 oz. sauce   110 cal)
Blackened Chicken Sliders \$2.50 per item	(1 each   140 cal)
Peri Peri Chicken Skewers <b>GF</b> \$3.05 per item	(1 each   130 cal)

### PORK

Pork Pot Stickers with Garlic Soy Sauce \$1.65 per item	(1 each + 3 oz. sauce   50 cal)
Sausage Bites with White Wine and Dijon Mustard \$1.40 per item	(1 each   300 cal)
Sausage-Stuffed Mushrooms \$1.60 per item	(1 each   20 cal)
Mini Ham Biscuits with Mustard Sauce \$1.40 per item	(1 each   150 cal)

### SEAFOOD

Seafood Stuffed Mushrooms \$2.50 per item	(1 each   15 cal)
Mini Crab Cakes with Cajun Rémolade Sauce \$3.05 per item	(1 each   70 cal)
Bacon-Wrapped Scallops \$3.05 per item	(1 each   45 cal)
Tuxedo Shrimp with Diablo Sauce <b>GF</b> \$2.75 per item	(2 each   150 cal)



## BEEF

Chipotle Beef On Tortillas with Avocado Crème  
*\$1.95 per item*

(1 each | 120 cal)

Mini Cocktail Meatballs Choice of: Swedish, Barbecue or Sweet & Sour  
*\$1.60 per item*

(1 each + 3 oz. sauce | 45-130 cal)

Chimichurri Beef Skewer **GF**  
*\$2.50 per item*

(1 each | 110 cal)

## VEGETARIAN

Mini Vegetable Samosas  
*\$1.95 per item*

(1 each | 90 cal)

Spanakopita  
*\$1.50 per item*

(1 each | 45 cal)

Vegetable Pakoras  
*\$1.60 per item*

(1 each + 3 oz. sauce | 40 cal)

Fried or Baked Mini Egg Rolls with Spicy Dipping Sauce  
*\$1.65 per item*

(1 each + 3 oz. sauce | 120-150 cal)

Bleu Cheese Stuffed Mushroom Caps \*Contains Nuts **GF**  
*\$2.20 per item*

(1 each | 110 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.





# DELECTABLE DELIGHTS





# GOURMET DIPS AND MORE

Services include delivery, linen-draped service tables, set up and clean up.

## HOT DIPS

Sold per guest

- Warm Parmesan Artichoke Dip with Bagel or Pita Chips **\$3.50 per guest (5 guest minimum)** (1 oz. + 2 oz. chips | 250 cal)
- Spinach and Crab Dip with Baguette Rounds **\$4.00 per guest (5 guest minimum)** (1 oz. + 1 chip | 120 cal)








## COLD DIPS

Sold per guest

- Creamy Mediterranean Dip with Pita Chips **(5 guest minimum) \$3.80 per guest** (1 oz. + 2 oz. chips | 230 cal)
- Southwestern Dip Medley  
Pico de Gallo (1 oz. | 20 cal), Fire Roasted Tomato Salsa (10 oz. | 20 cal), Guacamole (1 oz. | 35 cal) and Chile con Queso (2 oz. | 60 cal) accompanied by Tortilla Chips (2 oz. | 260 cal)  
**(5 guest minimum) \$3.60 per guest**

## COLD DISPLAYS

Small (15-25), Medium (25-50) and Large (50-75)

- Farm Fresh Cudités with Ranch Dip    (2 oz. + 2 oz. dressing | 15-190 cal)  
**\$28.60 Small/\$55.00 Medium/\$85.80 Large**
- Seasonal Cubed Fresh Fruit   (4 oz. | 50 cal)  
**\$35.200 Small/\$70.40 Medium/\$105.60 Large**
- Domestic Cheeses with Crackers  (2 oz. + 6 crackers | 340 cal)  
**\$41.25 Small/\$82.50 Medium/\$123.75 Large**
- Artisan Cheese with Crackers and Baguette Rounds  (2 oz. + 6 crackers | 280 cal)  
**\$52.55 Small/\$104.50 Medium/\$156.75 Large**
- Antipasto Platter with Crackers and Baguette Rounds (1 serving + 1 cracker | 390 cal)  
**\$55.00 Small/\$93.50 Medium/\$126.50 Large**

## SAVORY CHEESECAKES

Please order by the Cheesecake and Torte. Both served with Crackers and Baguette Rounds.

- Roasted Vegetable Cheesecake (serves 10 - 20 guests) **(10 guest minimum) \$3.75 per guest** (1 cracker | 25-70 cal)  
(1 slice | 360 cal)
- Savory Pesto and Sun Dried Tomato Torte (serves 10-20 guests)  
**(10 guest minimum) \$3.75 per guest** (1 serving | 310 cal)

## HEALTHY SNACK BAR

**(10 guest minimum) \$3.60 per guest**

### CHOOSE TWO HEALTHY SNACKS:

- Assorted Granola Bars (1 bar | 90-160 cal)
- Popcorn with Assorted Seasonings (3 oz. | 350 cal)
- Seasonal Whole Fruit  (1 piece. | 70 cal)
- Celery and Carrot Sticks  (6 sticks, 3 each | 15 cal)
- Pita Wedges (2 oz. | 190 cal)
- Hummus (1 oz. | 50 cal)
- Yogurt Parfait (1 each | 200-260 cal)



CHEF'S  
FARE



# SPECIALTY AND CARVING STATIONS

Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef – attended action or bar stations and watch your event come alive! Services include delivery, linen-draped service tables, set up and clean up.

## MAC AND CHEESE SMALL PLATE

(10 guest minimum) \$7.70 per guest (Available for Champlain Room only)

The Ultimate Comfort Food Made Your Way. Customize Your Mac and Cheese (1 cup | 270 cal) with an Incredible, Mouth-Watering Assortment of Toppings Including Blackened Chicken (1/2 breast | 65 cal), Grilled Chicken (1/2 breast | 75 cal), Ground Beef (1 oz. | 70 cal) and Ham (2 oz. | 60 cal) Accompanied by Parmesan Cream (1 oz. | 120 cal) and Aged Cheddar Cheese Sauce (1 oz. | 110 cal).

## SLIDER STATION

(10 guest minimum) \$11.00 per guest (Available for Champlain Room only)

**CHOOSE THREE** (1 sandwich each):

Cheeseburger (180 cal), Hamburger (170 cal), Pork BBQ (330 cal), Crab Cake (70 cal) or Buffalo Chicken (290 cal) Served with Pickles (1 chip | 0 cal), Chipotle Mayonnaise (1 tbsp | 40 cal), Ketchup (1 tbsp | 15 cal), Lettuce (1 leaf | 0 cal), Tomato (1 slice | 0 cal), Relish (1 tbsp | 20 cal), Grainy Mustard (1 tbsp | 20 cal), Honey Mustard (2 oz. | 310 cal) and Homemade Potato Chips (2 oz. | 110 cal) with Ranch Dip (1 oz. | 50-90 cal)

## CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful sauces and condiments, as well as assorted Mini Rolls (1 roll | 70-160 cal) and Baguettes (1 baguette | 100 cal).

Roast Breast of Turkey **GF** (3 oz. | 100 cal) with Cranberry and Orange Mayonnaise **GF** (1 oz. | 30 cal) and Creamy Dijon Mustard **GF** (2 tbsp | 180 cal)

(10 guest minimum) \$5.50 per guest (Available for Champlain Room only)

Roasted Beef Tenderloin **GF** (3 oz. | 220 cal) with Horseradish Aioli **GF** (1 oz. | 50 cal) and Stone Ground Mustard Sauce **GF** (1 oz. | 20 cal)

(10 guest minimum) \$7.70 per guest (Available for Champlain Room only)

Roast Pork Loin **GF** (3 oz. | 160 cal) with Chipotle Mayonnaise **GF** (2 tbsp | 80 cal)

(10 guest minimum) \$5.50 per guest (Available for Champlain Room only)

Roast Beef **GF** (3 oz. | 140 cal) with Horseradish Cream **GF** (1 oz. | 50 cal) and Roasted Garlic Au Jus **GF** (1 oz. | 25 cal)

(10 guest minimum) \$6.60 per guest (Available for Champlain Room only)

Mustard Apricot Glazed Ham **GF** (3 oz. | 100 cal) with Honey Mustard Sauce **GF** (1 oz. | 70 cal)

(10 guest minimum) \$5.50 per guest (Available for Champlain Room only)





GRAND  
FINALE



# GRAND FINALE

Services include delivery, linen-draped service tables, set up and clean up.

## ASSORTED HOME-STYLE COOKIES (1 cookie per serving) \$1.10 per item

Chocolate Chip	(180 cal)	Sugar	(170 cal)
Oatmeal Raisin	(160 cal)	Double Chocolate with White Chips	(170 cal)

## BROWNIES (1 cut per serving) \$1.65 per item

Fudge	(350 cal)	Blondie	(220 cal)
M&M's®	(510 cal)		

## GOURMET DESSERT BARS (1 cut per serving) \$1.65 per item

Luscious Lemon Bar	(70 cal)	Chocolate Chess Bar	(260 cal)
Raspberry Almond Bar	(190 cal)	Goosey Chocolate Peanut Butter Bar	(290 cal)

## MULTI-GRAIN BARS AND GRANOLA BARS

(1 bar | 90-160 cal)  
\$1.65 per item

## INDIVIDUAL BAGS OF PRETZELS AND POTATO CHIPS

(1 bag | 110-230 cal)  
\$1.65 per item

## ASSORTED POPCORN \$1.65 per guest

(1 serving | 40-300 cal)

## MIXED NUTS WITH OR WITHOUT PEANUTS \$15.40 per pound (1lb. serves 16 guests)

(1 oz. | 120-170 cal)

## TRAIL MIX \$24.20 per pound (1lb. serves 16 guests)

(1 oz. | 150 cal)

## DECORATED SHEET CAKES

(1 slice + 2 tbsp icing | 140-280 cal)  
Half Sheet Single Layer (Serves 12-20) \$66.00 each Full Sheet Single Layer (Serves 50-65) \$99.00 each

## DESSERT STATION \$2.50 per guest

**Choice of Three** (1 each per serving): Assorted Cupcakes (160-340 cal), Mini Red Velvet Whoopi Pies (390 cal), Assorted Mini Cookies (400 cal), Gourmet Bars (140-280 cal), or Seasonal Sliced Fresh Fruit (2 oz. | 25 cal)

## ICE CREAM SUNDAE BAR \$6.35 per guest

10 guest minimum

### Choice of Ice Cream Flavors (One flavor per 45 guests):

Chocolate	(1 scoop   90 cal)
Vanilla	(1 scoop   90 cal)
Strawberry	(1 scoop   80 cal)

### Choice of Two Sauces:

Chocolate	(2 oz.   200 cal)
Strawberry	(2 oz.   140 cal)

**Choice of Three Toppings:** Sprinkles (130 cal), Cookie Crumbs (130 cal), Heath Bar™ Pieces (150 cal) or M&M's® (140 cal). Maraschino Cherries (4 halves | 30 cal) and Whipped Topping (2 oz. | 180-200 cal) are included.



CONSUMPTION  
& CASH BAR



# CONSUMPTION & CASH BARS

Bartender fee is \$25.00 per hour with a four-hour minimum. We require one bartender per 75 guests.

## CONSUMPTION BAR

For those who wish to pay for each drink their guests actually consume.

Liquor is charged by the drink. Wine is charged by glass. Beer is charged by the bottle.

## CASH BAR

For those who wish for their guests to pay for their own drinks.

Prices are inclusive of tax and service. Please keep in mind that many of your guests will not have thought to bring cash, so credit cards are accepted at the cash bars in the Champlain Room.

## PREMIUM BAR BRANDS

*\$9.00 per drink*

Tanqueray Gin  
Absolute Vodka  
Jack Daniel's Bourbon  
Bacardi Silver Rum  
Bacardi Dark Rum  
Seagrams 7 Canadian  
J&B Scotch  
Jose Cuervo Gold Tequila

## MARTINI AND MANHATTAN BRANDS

*\$11.00 per drink*

Smugglers Notch Vodka  
Catamount Whiskey

## WINE AND CHAMPAGNE

### HOUSE

*\$7.00 per drink*

Josh Cabernet  
Kris Pinot Grigio  
Josh Chardonnay  
Velvet Devil Merlot

### WINE

## BEER

### DOMESTIC BEER

*\$6.00 per drink*

Budweiser  
Bud Light  
Miller Lite  
Coors  
Coors Light  
Switchback  
Long Trail

### IMPORTED/PREMIUM BEER

*\$6.00 per drink*

Heineken  
Sam Adams

### LOCAL AND CRAFT BEERS

*\$8.00 per drink*

14th Star Valor Ale  
Zero Gravity Green State Lager  
Citizen Cider

## SIGNATURE DRINKS

This is a fun way to bring the color palate of your event to your guests. Signature drinks come in many styles and types. We can create fun drinks based on your favorite libation.

Signature drinks are a custom menu item. Please ask your Catering/Event Planner for details.

## SPECIAL ORDERS

Special orders will be accommodated. Please inquire about kegs, local beers, single malt scotch, boutique bourbon, local spirits or cordial bars.



PLAN FOR  
SUCCESS



# PLANNING YOUR EVENT

## SERVICE STAFF AND ATTENDANTS

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guest. Served meals are priced on an individual basis.

### THE CHARGE FOR EACH STAFF MEMBER IS:

Station Chefs \$25.00 per hour

Bartenders \$25.00 per hour (minimum 4 hours)

## CATERING EQUIPMENT

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge.

## CHINA CHARGES

We provide eco-friendly serviceware unless otherwise requested. We offer china service for any event at an additional charge.

Full Meal Service and Silverware \$2.00 per guest

Coffee or Beverage China Service \$2.00 per guest

## FLORAL CHARGES

We will be happy to order, receive, and handle floral arrangements for you. For decorative requests, an additional fee will be determined in accordance with your specific needs.

## LINENS AND SKIRTING

We provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches, there will be a \$6.00 fee for each tablecloth. Other tables may be skirted and covered at \$6.00 per tablecloth and \$6.00 per skirt. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. We can also provide custom napkins to meet your color scheme. Specialty linens are available upon request for an additional charge.

## FOOD REMOVAL POLICY

Due to health regulations, it is the policy of Champlain Dining, that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

## ALCOHOL POLICY

All alcoholic beverages must be served by our personnel and consumed in designated areas. Proof of age will be required. Champlain Dining reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the Serve Safe Training Program for Service.

## ALCOHOL SERVICE

All necessary bar items, except the alcohol, are provided, including nonalcoholic beverages, ice mixers, napkins and glasses. We require at least one bartender for every 75 guests for Beer and Wine service.



CHAMPLAIN DINING