



Primary Menu

WEDDINGS

CELEBRATIONS

GALLERY

MEET



Wedding Menus

CHOOSE HORS D'OEUVRES

SEAFOOD & SHELLFISH

Vietnamese Shrimp & Sesame Toasts with sweet spicy chili sauce

Ceviche Verde w' Halibut, Avocados,
Castelvetrano Olives & Tomatillos served in an edible cup

Mediterranean Style Crab Cakes with Tartare Sauce

Smoked Lobster Deviled Eggs

Crab & Vermont Beer Hush Puppies
w' Cilantro Jalapeno Dip

Mini Smoked Salmon Grilled
Vermont Cheese Bites

Coconut Poached Shrimp & Gingered Pineapple Tostada w'
Szechuan Guacamole

Greek Zucchini Fritters w' Lemon Dill Shrimp & Grape Leaf Chèvre

Green Mountain Distillers Lemon

Vodka Cured Gravlox on a petit Dill
Scone w' Whipped Caper Chive Cream Cheese

Blackened Fish Crispy Taco w' Lime Crema & Avocado Corn Red
Pepper Salsa

Swordfish & Golden Beet Crispy Taco w' Salsa Verde & Creamy
Chèvre

Salmon Avocado Tartare w' Creme Fraiche on a Baby Bliss Potato
Skin

Shrimp & Scallop Dill Cloud w' Chipotle Aioli

Smoked Trout, Mapled Apple & Leek

Sushi Rolls w' Maple Soy Dip

VEGETARIAN

Cauliflower Shawarma Crispy Taco w' Beet Humus & Harissa Tahini
Sauce

Crisp Mini Bean Tacos w' Pineapple
Basil Mint Salsa

Moroccan Chickpea Falafel w' Green Tahini Sauce & Micro Greens

Spanish Wild Greens & Potato Tortilla w' Smoked Paprika Aioli

Wild Mushroom, Pea & Mint
Arancini w' Parsley Oil

Watermelon Feta Blueberry Mint Cube Strawberry, Vermont Brie,
Balsamic & Basil Tartlets

Peach, Arugula, Chèvre & Ricotta
Flatbread w' Aleppo Honey & Mint

Balsamic Blueberry Arugula &
Chèvre Grilled Cheese

Poppadum & Coconut Crusted Indian Pea, Potato & Onion Samosa
Bite, Curry Aioli

Heirloom Tomato, Chèvre & Basil
Crostini, Balsamic Drizzle

Butternut Squash, Vermont Cheddar
& Vermont Beer Onion Jam
Grilled Cheese Bite

Roast Artichoke, Roasted Garlic Pesto Bruschetta w' Mama Hoo-
Rah & Walnuts

Spanish Cheese Croquettes w' Tomato Chili Jam & Chives

Pine Nut & Caper Stuffed Olive Fritters w' Pomegranate Teriyaki

Parmesan Frico filled w' Vermont Ramp & Arugula Pesto Mousse &
Pine Nuts

Grilled Asparagus Wild Mushroom
& Chèvre Toast

MEAT

Maple Barbecue boneless Pork Riblet w' Cajun Slaw Garnish

Lemongrass & Ginger Chicken Skewers w' Thai Coconut Drizzle

B.B.L.P-Brie, Bacon & Lettuce Profiteroles w' Tomato Chili Jam

Spiced Steak, Grilled Corn & Charred Onion Flatbread w' Chimmi
Churri Sauce & Parmesan

Prosciutto & Spanish Manchego wrapped Asparagus w' Saffron
Aioli

Crispy Duck & Cashew Cigars
w' Pomegranate Teriyaki

Vermont Pepperoni, Spinach & Almond Stuffed Mushrooms

Smokey Pulled Pork on an edible Tortilla Spoon w' Guacamole

Mac & Cheese Bites w' Bacon & Chives

Wonton Cup of Asian Sweet Potato Mash w' Bacon Sesame Brittle

Sweet Rowen Cheese filled Apricot
w' Crispy Prosciutto

Lamb & Feta Kofta Skewer
w' Dill & Mint Cucumber Tzatziki

Moroccan Spiced Chicken, Feta,
Pomegranate Molasses & Mint Flatbread

CHOOSE APPETIZER GRAZING TABLES

Vermont and/or International Cheeses
Cabot Clothbound & Vermont Beer Fondue

Selection of Seasonal Dips w' Vegetable Crudités & Dippables

Seasonal Sliced Fruit & Berry Display

Charcuterie & Smoked Fish Board

Hot or Cold Soup Shot Station

Italian Antipasto Selection

Assorted 2 Bite Sized Slider Station

Middle Eastern Meze Board

CHOOSE ENTREES

FISH & SHELLFISH

Orange Scented Wild Striped Bass
w' Summer Succotash

Saffron Crumbled Braised New England Cod w' fennel & tomato
white wine sauce

Cedar Planked Salmon Filet w' Tangy Maple Red Pepper Glaze

Pistachio Manchego Rolled Salmon Filet w' Spanish Green Garlic
Sauce

Wild Mushroom Topped Sea Scallops on a Cauliflower Coulis w'
Italian Salsa Verde (additional cost)

Lemon zested Goujons of Sole
w' Watercress Creme Fraiche

Wasabi Horseradish Crusted Salmon
w' Honey Soy Lime Drizzle

Braised Halibut & Clams in White Wine & Cream w' Parsley &
Fingerling Potatoes (additional cost)

Herb Marinated Mahi Mahi over Saffron CousCous w' Nicoise
Vinaigrette

Orange Fennel Sautéed Shrimp on
a Vadouvan Spiced Pea & Artichoke

Puree, Mint Oil

Spanish Seafood Paella w' Chorizo, Cod, Mussels, Shrimp &
Calamari

Ahi Tuna, Mapled Apples & Potato
Parmesan Pancakes

BEEF

Pistachio Mint Basil Pesto Rolled
Beef Tenderloin Blistered Cherry Tomatoes, Basil, Tuscan Olive Oil,
(additional cost)

Chipotle Maple NE raised Slow Roasted Beef w' Shitake
Mushrooms over Leek & Potato Hash

Grilled Balsamic & Roasted Garlic Marinated Ribeye Steak over
Vermont Beer Caramelized Onion & Fingerling Potato Saute w'
Herb Chimmi Churri

Sweet & Spicy Thai Marinated Skirt Steak w' Cilantro Mint Mojo

POULTRY

Crispy Panko Chicken Cutlets
w' Grilled Asparagus, Spring Onions & Parsley Tarragon Gremolata

Roast Chicken w' Peaches, Lavender & Honey

Orange Balsamic Marinated & Grilled Chicken Breast w'
Watermelon Basil Salsa

Mapled Apple Vermont Cheddar Stuffed Chicken Breast w'
Vermont Dirty Mayor Cider Jus

Chargrilled Buttermilk Brined Chicken w' Corn Avocado Salsa

PORK

Pork Tenderloin wrapped in Sage
& Prosciutto w' Balsamic Port Glaze

Vermont Beer Braised BBQ Pork Shoulder Tacos w' Chipotle
Jicama Scallion Slaw

Grilled Maple Chipotle Pork Chops w' Apple Citrus Salsa over
Smoked Gouda Grits

LAMB

Parmesan crusted Lamb Chops on a Minted Leek & Pea Puree

Roasted Garlic & Herbs de Provence Rack of Lamb w' Sweet
Pepper Olive Relish (additional cost)

Lamb Kofta & Feta Kebabs w' Summer Greens, Radish & Fennel
Salad & Mama Hoo-Rah Sauce

VEGETARIAN

Wild Rice Cheese Mushroom Pancake topped w' Zoodles & Wild Greens Pesto

Crispy Cauliflower Menuire w' Capers, Almonds, Parsley, Garlic & Lemon

Moroccan Spiced Quinoa Cakes Eggplant Tomato Caper Ragu & Vt Mozzarella

Vermont Chèvre & Double Corn
Polenta Stack Sun Dried Tomatoes, Sweet Pepper Relish, Arugula, Basil Oil & Toasted Pine Nuts

Crispy Sweet Potato, Quinoa & Black Bean Burger, Mama Hoo-Rah & Green Tahini Sauces (vegan)

Rosemary Parmesan Biscuits w' Eggplant Pine Nut Caponata & Grilled Vegetables

Orecchiette with Rapini, Forest & Wild Mushrooms, White Beans, Roasted Garlic & Vermont Chevre

Individual Spinach & Vegetable Ratatouille Lasagna, Fresh Tomato Sauce & Basil Oil

Asian Marinated Portabello Mushroom Cap w' Ginger Tofu, Cashews & Stir Fry Vegetables (vegan)

Wild Mushroom, Soyriso Basil & Pea
Risotto Cake, Grilled Asparagus, Balsamic Basil Drizzle (vegan)

CHOOSE VEGETABLES, SALADS & STARCHES

SALADS – SPRING & SUMMER

Pea, Quinoa, Asparagus, Mint & Radish Salad
w' Zesty Lemon Dressing

Vermont Spring Greens, w' Grilled Asparagus, Strawberries, Buttered Almonds & Shaved Parmesan w' Citrus Dressing

Mediterranean Style Salad of Vermont Greens, Cherry Tomatoes, Cucumber, Shaved Fennel, Herbs, Kalamata Olives & Vermont Ivierno Cheese w' Honey Lemon Herb Dressing

Lemon Scented Caesar Salad w' Parmesan Crisps
& Roast Garlic Croutons

Arugula, Blueberry, Fennel w' Almond Crusted Goats
Cheese Lemon Dill Vinaigrette

Golden Beet, Cucumber, Watermelon & Mint Salad

Local Summer Lettuce & Herb Salad w' Basil Olive Oil Drizzle

Golden Beet Carpaccio w' Capers, Red Onion
& Arugula Tuscan Virgin Olive Oil

Rainbow Salad of Edamame, Scallions, Corn, Rainbow Chard & Quinoa

SALADS – FALL

Spiced Pumpkin/Squash, Vermont Goats Cheese
& Puy Lentil Salad, Arugula & Mint

Fall Vermont Greens Salad, Spiced Nuts & Goats Cheese
& Fresh Figs w' Maple Balsamic

Roasted Butternut Squash, Arugula, Pears, Spiced Pecans,
Pomegranate w' Orange Honey Dressing

Massaged Kale Salad w' Pomegranate Seeds, Winter Squash,
Pistachios w' Toasted Cumin Dressing

Salad Skewer of Golden Beet, Tomato, Avocado
& Fennel Maple Balsamic Drizzle

Baby Spinach Salad w' Bailey Hazen Blue, Toasted
Hazelnuts & Cranberries

Hearty Greens & Roots Salad w' Walnuts & Citrus Vinaigrette

VEGETABLES

Seasonal Local Vegetables w' Olive Oil, Herbs & Sea Salt

Grilled Asparagus w' Shaved Parmesan
& Basil Balsamic Drizzle

Green Beans w Tarragon Butter

Honey Orange Braised Carrots w' Dill

Peas w' Roasted Onions and Mint Butter

Grilled Summer Vegetable Ratatouille
w' Rosemary & Basil

Broccoli w' Hot Bacon Dressing

Lemon Olive Oil Braised Rainbow Chard

Crispy Battered Cauliflower Menuire

Brussels Sprout Fritters w' Ginger Vinaigrette

Maple Horseradish Glazed Beets

STARCHES

Vegan Paella

Lemon Coriander Basmati Pilaf

Tagliatelle w' Ramp & Arugula Walnut Pesto Sauce

Orecchiette w' Rapini, Wild Mushrooms & Vermont Goats Cheese

Spring Risotto w' Wild Mushrooms , Peas & Mint

Zucchini, Celeriac & Peanut Noodles

Wasabi Scallion Mash

Thyme & Rosemary Roasted Red Potatoes

Minted New Potatoes

Parmesan Baked Parsnips
Wild Rice, Cheese & Herb Pancakes
Quinoa Tabouli
Bourbon Walnut Sweet Potato Mash

CHOOSE DESSERTS

SPRING & SUMMER DESSERTS

Lemon Tart w' Whipped Local Yogurt, Lemon Curd
& Berry Compote
Mirror Glazed Chocolate Mousse & Raspberry Mousse Cake
English Summer Fruit Pudding w' Creme Anglaise
Rhubarb Almond Cake
Ginger Almond & Apricot Trifle
Blueberry & Lavender Galette

SEASONAL PIES

Rhubarb & Strawberry, Peach & Raspberry, Vermont
Apple, Berry, Lemon Meringue

SPRING & SUMMER SWEET TREATS

Pistachio, Caramel Halva Bittersweet Chocolate Torte
Mini Meringue Pavlova w' Summer Berries
Key Lime Pie Bites
White Chocolate Coconut Lime Cheesecakes
Lemon Creme Brule Tart Bites
Chocolate dipped Strawberry Cheesecakes
Fudgee Vegan Fruit Nut & Chocolate Brownie
Profiteroles with raspberry mousse/strawberry rhubarb
mousse/blueberry
lemon mousse
Mini Strawberry & Whipped Cream Scones

CELEBRATION CAKES

Are available and made to order

HOMEWEDDINGS	CELEBRATIONS	GALLERY	MEET	CONTACT
PACKAGES	SPRING,	TESTIMONIALS	SUSANNA	NEWSLETTER
WEDDING	SUMMER &		MEET	TO GO
MENUS	FALL		THE	
INTIMATE	CELEBRATION		TEAM	
	PRICING &		VENDORS	

GRAZING
TABLES MENUS
& PRICING
BRUNCH
CELEBRATION
MENUS

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