



Appetizers

- Seasonal Vegetable Focaccia (15) \$12
- Buffalo or Chipotle Maple Barbecue Chicken Wings (20) \$12
 - Chafing Dish of Nachos \$15
 - Chafing Dish of French Fries \$20
 - Chafing Dish of Potato Skins \$20
 - Chafing Dish of Onion Rings \$30
- Marinara or Chipotle Maple Barbecue Meatballs (40) \$30
- Vegetable Platter with Parmesan Peppercorn Dip (Serves 10) \$25
- Baked Brie En Croute (Serves 25) \$25
- Baked Brie En Croute topped with Apricot spread or basil pesto (Serves 25) \$30
- Garlic Artichoke Dip served with tortilla chips (Serves 30) \$30
- Cheese and Cracker Platter (Serves 10) \$30
 - *Boursin, Baby Brie, Pepper jack, Smoked Gouda, Cabot Cheddar
- Seasonal Fresh Fruit Platter (Serves 10) \$30
- Spicy Sausage and Cheese Stuffed Mushroom Caps (20) \$30
- Chicken Tenders w/ Chipotle Maple Barbecue and Honey Mustard (20) \$30
- Thai Chicken Spring Rolls with Sweet Soy Chili Sauce (25) \$38
- Chicken & Beef Satay w/ Peanut Dipping Sauce (20) \$40
- Maine Crab Cakes (20) \$40
- Scallops Wrapped in Bacon (20) \$40
- Shrimp Cocktail (20) \$40
- Vermont Artisan Cheese and Bread Board (10) \$45

Prices listed are for the minimum number of pieces you can order per item

Desserts

- Kahlua Chocolate Mousse \$3
- Chocolate Sin Cake \$3
- Vermont Maple Pecan Pie \$3
- Peanut Butter Pie \$3
- Brownie Sundae \$3
- Chocolate Fudge Brownies \$3
- Chocolate Chip Cookies \$1

Dessert prices listed are per person

Prices do not include tax or service charge. Prices and menu items are subject to change.