

Rentals and Amenities

Plate Ware and Utensils

Beverage Station

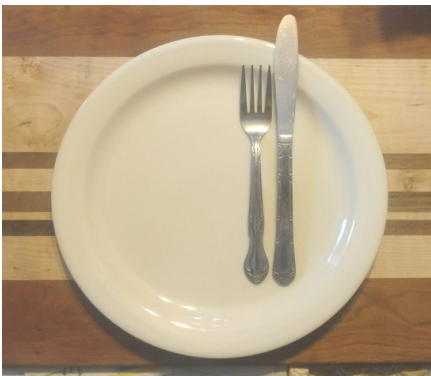
Bread Service for the Table

Salad Service for the Table

Coffee and Tea Service

Bubbly Toast

Plate Ware and Utensils



Plates, 10.5 inch Ivory: \$1.50 per guest

Utensils, knife and fork set: \$1.50 per guest

Plate and utensil set: \$3.00 per guest

Included in the cost is the transport and clearing of plates the day of the event.



Beverage Station

\$3.00 per person for three selections

Get a selection of refreshing, non-alcoholic drinks for your thirsty guests.

Package includes clear disposable cups, beverage napkins, as well as ice and garnish for the display. Flavor options include:

Spring Water – Plain, cool, and crisp with cucumber and/or lemon garnish optional

Lemonades – Classic Lemonade, Limeade, Strawberry Lemonade, Blueberry

Ice Teas – Sweet Tea, Mint Tea, Sweet Green Tea, Jasmine & Rose, Raspberry Tea

Fruit Punch – Real fruit juices cocktails like: Strawberry pineapple, and Mixed Berry

Ice Coffee Station

\$2.00 per person

Cold brewed coffee set with ice, half & half, oat milk, sugar syrup, and sweeteners.



Bread Service for the Table

Our bread baskets which will serve up to eight guests at a time, and come with a ramekin of salted butter. Bread is generally served as folks are taking their seats.

One Option: \$4.00 per person Two Options: \$5.25 per person
Selection of Three Flavored Butters or Oils: \$15.00 per table

Classic Jalapeno Cornbread, Classic Biscuits, Cheddar Biscuits, Dinner Roll, Garlic & Rosemary Italian Focaccia, Garlic Knots

Flavored Butters: VT Creamery Cultured Butter, Caramelized Shallot, Summer Herbs, Ancho Chili & Honey, Cumin Lime, Maple & Sea Salt

Oils: Organic EVO, Roasted Garlic, Chipotle Oil, Rosemary Garlic Herb

Salad Service for the Table

Our bowls of salad will serve up to eight guests at a time, and come tossed with the dressing of choice. Salad is generally served as folks are taking their seats.

Bowls of salad for up to eight guests: \$4.00 per person

Classic Caesar Salad of Romaine, Garlic Croutons, and Grated Cheese

Wedge Salad – Chopped Iceberg Lettuce, Tomato, and Blue Cheese with a Buttermilk Ranch Dressing (add bacon for \$0.50 per person)

Green Salad with Mixed Greens and Seasonal Veggies.

Choose any of these dressings:

Balsamic Vinaigrette, Raspberry Balsamic Vin, Buttermilk Ranch, Sesame Ginger Green Goddess (Green Herb Dressing)

Coffee & Tea Service

We use:



We now offer coffee service from Vermont Coffee Company, a local fair trade coffee roasters from Middlebury, VT. We have been instructed by their wise coffee gurus in the art of brewing a perfect cup of coffee, and without the use of electric coffee urns, as electricity can be hard to come by at these big events. As the finish to your meal we want to make sure that the last bite, or cup, is just as amazing as the first.

Service Includes:

- Regular premium roast coffee from Vermont Coffee Company®*
- Decaf Coffee from VCC*
- A variety of tea including English, Green, and Herbal Teas as well as hot water*
- Disposable beverage cups, and beverage napkins*
- Milk, half & half, sugar, and honey. More available upon request*

Service Pricing

\$250.00 flat rate