

## Taco Bar Package

Quite a popular package, the Taco Bar provides the most variety for guests, and who doesn't love a taco? There are a number of toppings and sides to choose from, with vegetarian and gluten free options available at no additional charge. Any questions about substitutions can be made via the site.

Package pricing includes travel, buffet line equipment and setup, general cleanup of area and dishware. Additional services may require a smaller service fee depending on scale, but most are included. Packages do not include tax (9% in VT) or gratuity, which is appreciated but not mandatory.

### **Base Package: \$41.50 per person**

**2 meats, 9 salsas and toppings, 2 sides, plus 2 apps (one dip and another kind)**

### **Advanced: \$53.50 per person**

**3 meats, 11 salsas and toppings, 2 sides, plus 3 apps (one dip and 2 other kinds)**

#### ***Meats:***

*Smoked Pork BBQ*

*Smoked Shredded Organic Chicken*

*Braised Beef Peccadillo – A spicy Cuban delight*

*Carnita Style Pork with Chilies*

*Grilled and Sliced Jerk or Cajun Spiced Chicken*

*Smoked Eggplant Mole (vegetarian)*

#### ***Salsas and Sauces:***

*Roasted Tomato Salsa*

*Salsa Verde (tomatillos and green chilies)*

*Grilled Pineapple Salsa*

*Roasted Corn and Tomato Salsa*

*Southern Smoke BBQ sauce*

*Chimi Churi, Argentinian Green Herb BBQ*

*Smoked Tomato and Chili Salsa*

*Guacamole (adds \$.50 per person)*

#### ***Toppings:***

*Warm rice & bean salad*

*Diced tomatoes*

*Shredded cheese*

*Sour Cream*

*Pickled onions*

*Sliced jalapenos rings*

*Pickles*

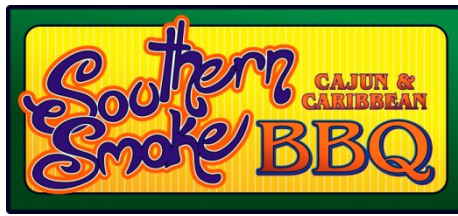
*Shredded lettuce*

*Cilantro*

*Refried beans*

*Sautéed peppers and onions fajita style*

*Other sides can be substituted in as well*



## Sides and Dessert

All sides and desserts are made from scratch and most can be vegetarian and/or gluten free. Heavier sides are best in the Spring and Fall in the cooler weather, but you can still enjoy them anytime. Desserts and Extra sides are \$3.00 more per person.

### **Hot Sides:**

*BBQ Baked Beans*

*Cuban Baked Black Beans*

*Classic and Jalapeno Cornbread*

*Garlic Mashed Potatoes*

*Buttermilk Biscuits*

*Herb Butter Roasted Potatoes*

*Cornbread Hush Puppies*

*Corn on the Cob (seasonal)*

*Potato Gratin with Grafton VT Cheddar Crust*

*Caramelized Onion and Tomato Mac & Cheese*

*Braised Greens & Cabbage*

*Sweet Potato Soufflé*

*Grilled Assorted Summer Squash in Vinaigrette*

*Super Creamy Grits*

*Butter Roasted Root Veg (beets, carrots, radish)*

*Cornbread Stuffing*

### **Cold Sides:**

*Carolina Cole Slaw – Sweet Apple & Vinegar Base*

*Wedge Salad of Iceberg Lettuce, Blue Cheese, tomato, & either*

*Buttermilk Ranch or Warm Bacon Dressing*

*Cornbread and Tomato Panzanella Salad*

*Spicy Thai Coleslaw with Sweet and Sour Dressing*

*Cucumber Salad Seasonal Green Salad with available vegetables*

### **Desserts:**

*Cobbler with Crumbly Topping and filled with either Peach, Apple, or Strawberry Rhubarb*

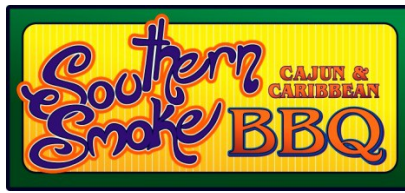
*Supper Fudgy Chocolate Torte Cake*

*Chocolate and Ginger Torte*

*Pineapple & Brown Sugar Short Cake*

*Beignets – The New Orleans Doughnut, with Chocolate Chips & Berry Sauce*

*Other options available*



## Appetizers

Your guests have come from all corners of the globe to be there for your special day, so they are starving. Having some food out to graze on before dinner is a fine welcome, and we are happy to offer it as part of our packages and offerings. We like to suggest having a dip or platter out for folks to help themselves, and then have bites to come after as a treat. Most all options can be vegetarian and/or gluten free.

***Dips:*** (All dips come with assorted chip and veggie tray. Add another dip for \$3.00 per person)

Hummus Duo – two complementary flavors in the same bowl. Flavors include:

- Roasted Red Pepper, and Green Garlic & Herb
- Black olive & rosemary, and Goat Cheese & Garlic
- Roasted Leek, and Yellow Madras Curry

Warm Bacon & Cheddar Dip – A creamy, smoky, cheesy favorite for Spring and Fall weddings

Collard & Kale Dip - Like spinach dip. Served warm Spring & Fall, or chilled in Summer

Black Bean with Green Tomato Sofrito - Comes with tortilla chips

Smoked Salmon – Hot or cold with optional everything bagel breadcrumb crust

Pimento Cheese – The Southern cheese spread of VT cheddar, pickled peppers, & horseradish aioli

***Platters and Stationed Apps*** (adds \$1.50 per person to package price)

Vermont Cheese Board – Selection of four cheeses (usually sharp cheddar, pepper jack, a blue, and a soft rind cheese like brie) and served with fruits, seeds and nuts, and crackers

Organic Chicken Liver Pate Platter - with Fruits, nuts, jams and preserves, & toast points

Organic Chicken Wing Bar – (Adds \$3.00 per person to package prices. Additional sauces \$.50 more)  
Classic wings with celery and sauces for wings and dipping. Sauces include:

Flavor sauces (choose 2) – Classic Buffalo, Spicy Honey Mustard, Jamaican Jerk, Red Thai Curry, BBQ

Dipping Sauces (choose 2) – Buttermilk Ranch, Blue Cheese, Thai Peanut, BBQ, Spicy Pineapple

**Bites & Hors d'oeuvres:** (add extra options to a packages for \$2.50 per person)

Filled Rolled Pastry – Savory filling wrapped and baked in a buttery pastry served sliced on a platter.  
Choose from:

- Muffuletta – The New Orleans sandwich of salami, ham, provolone, and olives salad
- Smoked Salmon – Salmon & cream cheese filling with everything bagel spice topping
- Steak & Cheese – Seasoned beef, cheddar, and fried onions & peppers
- Jalapeno Popper – Jalapeno and cream cheese filling with cheddar crust on top

Fried Chicken Bites – Cornmeal & buttermilk fried chicken like popcorn chicken with sauce

Fried Smoked Eggplant Bites – Like fried popcorn chicken but maybe even better

Albondigas – Cuban meat, grilled and served with a spicy red sauce

Thai Meatball – Spicy pork meatball with Thai basil and a smokey peanut sauce (contains selfish)

Mexican Meatball Mole – Spicy beef and pork meatballs with a rich mole (MO-Lay) sauce

Summer Gazpacho Shot – Seasons veggies and herbs blended in a cool soup with lite garnish

Vegetable Pakora – Veggie based fritters with a spicy sauce and cool raita yogurt sauce

Mini Crab Cakes with a Spicy Remoulade Sauce (adds \$1 per person)

Rolled Spanakopita – Savory fillings rolled in a crispy phyllo shell. Choose from:

- Spinach, kale, feta & goat cheese
- Broccoli, bacon, and cheddar
- Chorizo, potato, and queso
- Mushroom & walnut

Other options always available upon request