



Some Suggestions from Our Catering Menu....

Soups

(Ask About our Seasonal Soups)

- Harvest Chicken Vegetable
- New England Clam Chowder
- Vegetarian Chili
- Chipotle Chicken Chili
- Morgan's Butternut and Apple Bisque
- Roasted Corn Chowder
- Beef and Spicy Black Bean
- Harvest Chicken Stew

Salads

Cranberry Vine Salad

Baby Greens tossed with Dried Cranberries, Candied Walnuts and Fresh Goat Cheese with Balsamic Vinaigrette

Utopia Salad

Baby Greens tossed with Fresh Strawberries, Goat Cheese and Toasted Almonds with our Honey Balsamic Vinaigrette

Farmers Market Salad

Mixed Greens with Grape Tomatoes, Red onion, Carrots, Cukes with our Roasted Shallot Vinaigrette

Mediterranean Salad

Crisp Greens tossed with Cukes, Kalamata Olives, Tomato, Red Onion and Feta Cheese in Greek Dressing

Smithfield Salad

Baby Spinach tossed with Grilled Onions, Orange Segments, Toasted Almonds and served with our Maple Cider Vinaigrette

September Salad

Baby Greens tossed with Grilled Apples, Pecans, Shaved Grafton Cheddar Cheese and Cranberry Vinaigrette

Caesar Salad

Crisp Romaine Lettuce tossed with garlic crisps, Parmesan Cheese and Creamy Caesar Dressing

Hors d'oeuvres

Not all of our hors d'oeuvres are available for pick up, as many are prepared on site and need to be assembled just prior to serving.

This is a sampling of our most popular items and can be ordered by the 2 dozen

Stationary Hors d'oeuvres

- Roasted Red Pepper Hummus with Seasoned Pita Chips
- Sundried Tomato Dip with Farmers Market Vegetables
- Creamy Buttermilk and Herb Dip with Farmers Market Vegetables

- Classic Green Goddess Dip with Fresh Vegetables
- Tuscan White Bean and Artichoke Dip with Seasoned Pita Chips
- Roasted Vegetable Caponata served with Buttered Crostini
- Homemade Fresh Salsa and Guacamole with our Flour Tortilla Chips
- Mushroom and Hazelnut Pate, Toast Points Cornichons
- Whole Baked Brie with our Cranberry Compote
- Peppercorn Crusted Tenderloin of Beef, Sliced and Served with Classic Horseradish Cream or Chimichurri Sauce and tiny Pita Breads
- Roast Pork Loin with Cranberry Honey Mustard and Miniature Brioche Rolls

Cheese Platter

Assorted Local and Imported Cheeses, served Fresh and Dried Fruits, Nuts, Crackers and Breads

Cheese and More

Assorted Local and Imported Cheeses with Artisan Dried Meats, Prosciutto, Roasted Vegetables, White Bean and Artichoke Spread, Fresh and Dried Fruits, Nuts Assorted Crackers and Flat Breads

Smoked Salmon Platter

Brown Trading's Citrus and Basil or Whiskey Smoked Salmon, Served with a Whipped Mascarpone and Chive Spread, Diced Tomato, Onion, Mini Rye Breads, Fresh Lemon and Lime and Olive Oil.

Assorted Crostini Display

Crisp Buttered Rounds with an assortment of toppings

Fresh Tuna Platter

Rare Sesame Crusted Ahi Tuna with Wasabi Aioli, Pickled Ginger, Rice Crackers (market\$)

Passed Hors d'oeuvres

VEG & MORE

- Roasted Fresh Corn Fritters with a Chipotle Aioli Sauce
- Spicy Corn Cakes with Pepper Jelly and Cilantro Lime Cream
- Sautéed Figs with Honey and Pinot Noir served warm in tiny Pastry Cups with Stilton Cheese
- Endive Sheaths filled with our Roasted Almond and Green Olive Tapenade
- Mozzarella Caprese Skewers with Fresh Basil and Balsamic Drizzle
- Stuffed Mushrooms with Sautéed Spinach, Sundried Tomato and Feta Cheese
- Grilled Shitake Mushrooms wrapped with Prosciutto
- Mini Caramelized Onion and Gruyere Tarts
- Three Pepper Quesadilla topped with Avocado
- Baby Roasted Potatoes filled with Smoked Gouda and Chives
- Roasted Sweet Potato Rounds topped with Mascarpone and Crispy Pancetta
- Brie and Cranberry Puffs
- Mini Grilled Cheese Lollipops

Passed Hors d'oeuvres continued...

- Pimento Cheese Lollipops
- Pesto and Pepper Palmier
- Endive with Dried Cranberries, Toasted Pecans, Feta or Blue Cheese
- Grilled Flatbreads with Figs and Goat Cheese and balsamic drizzle
- Prosciutto Wrapped Grilled Asparagus
- Crisp Crostini with Roasted Tomato Jam and Shaved Asiago and Goat Cheese Spread, Fresh Basil

SEAFOOD

- Chili Shrimp and Avocado Toasts
- Sautéed Shrimp with Roasted Garlic, Fresh Ginger, a blend of spices, touch of Chipotle and Turbinado Sugar
- Lemoncello Shrimp, Sautéed Jumbo Shrimp with Fresh Lemon Zest, Roasted Garlic and finished with Lemoncello
- Skewered Shrimp with Pesto and Wrapped in Prosciutto
- Spicy Shrimp and Roasted Corn Quesadilla with Avocado Salsa
- Hand Dipped Coconut Shrimp with Cranberry Honey Mustard Jam
- Classic Shrimp Cocktail with Spicy Cocktail Sauce
- Pan Seared Scallops with Mango Salsa
- Maple Glazed Scallops wrapped with Prosciutto
- Mini Crab Cakes with a tangy Remoulade Sauce
- Crab and Avocado Salad in Cucumber Cups
- Crab Legs with Spicy Cocktail Sauce
- Crab and Grapefruit Salad in Pastry Cups
- Mini Fish Tacos with Rise & Shine Slaw
- Mini Lobster Salad Sandwich
- Lobster Wontons with Champagne –Citrus Aioli
- Chorizo Stuffed Clams

PORK

- Mini Pulled Pork Tarts with Sweet Onion and Cranberry Slaw
- Mini Pork Sliders on Sweet Potato Crema Biscuits, Whiskey & Honey BBQ
- BLT Cups Mini Bacon Cups filled with Lettuce, Tomato and a hint of Mayo
- Pork and Leek Dumplings with Soy and Ginger Dipping Sauce
- Mini Pigs in a Blanket with Spicy Mustard
- BLT Sliders with Caramelized onion and Aioli
- Candied Applewood Bacon Sticks
- Sweet Sausage Wrapped in Puff Pastry with Grainy Mustard Fig, Mascarpone and Serrano Sandwiches on Mini Rye
- Mini Cuban Sandwiches
- Stuffed Baby Bella's with Sweet Sausage, Cranberry and Fresh Goat Cheese
- Coffee & Donuts. Mini Homemade Donut with Coffee Rubbed Pork Tenderloin, Cranberry Mustard,

BEEF

- Mini Flank Steak Spirals with Hoisin Glaze
- Spicy Mediterranean Meatballs
- Beef Empanadas
- Mini Burgers with Stilton Cheese and Caramelized Onion
- Mini Burgers (traditional)
- Stilton Biscuits with Sliced Tenderloin and Chive Aioli

- Mini Meatballs topped with Roasted Tomato Basil Cream
- Tenderloin Palmier with Red Onion Jam and Stilton Cheese

LAMB

- Lamb Lollipops with Mint & Rosemary Pesto
- Mini Lamb Chops with a Dijon Crust
- Moroccan Lamb Meatballs with a Yogurt and Mint Dip

CHICKEN/POULTRY

- Crisp and Spicy Chicken Bites with Buttermilk Blue Cheese Dipping Sauce
- Dragon Wings
- Apricot Chicken Salad Cups
- Chicken Pate with Apples and Calvados
- Spicy Sesame Noodles with Asian Chicken, Scallion and Cilantro
- Served in mini Chinese Food Boxes with chop sticks
- Chipotle Chicken Quesadilla
- Chipotle Chicken Cakes with Spicy Mustard Sauce
- Pan Seared Duck Breast served on a Wild Rice Pancake with a Wild Cherry Compote
- Mini Duck Tacos with Chipotle Cherry Salsa and Crumbled Goat Cheese
- Grilled Duck Breast on Buttered Brioche with Sweet Currant Jam

Sides *(cold)*

Sesame Noodles

Organic Soba Noodles with our Sesame Dressing, Scallions and Toasted Sesame Seeds

Mediterranean Cous Cous Salad

Tri Colored Israeli Cous Cous tossed with Cukes, Grape Tomatoes, Red Onion, Kalamata Olives, Fresh Lemon Juice Olive Oil and a hint of Feta Cheese

Summer Orzo Salad

Tiny Orzo Pasta tossed with fine diced vegetables, Feta Cheese, Olive Oil and Seasonings

Quinoa Salad

Quinoa Tossed with Dried Cranberries, Lemon Zest, Fresh Mint, Red Onion, Olive Oil and Honey

Roasted Butternut Squash, Quinoa, Kale Salad

Roasted Butternut, Tossed with Baby Kale Quinoa, Dried Cranberries, Toasted Pumpkin Seeds

Traditional Pasta Salad

Elbow Pasta tossed with Celery, Red Onion, Green Pepper, Black Olives in our Creamy Dressing

Tuscan Pasta Salad

Pasta tossed with Fresh Broccoli, Diced Tomato, Ricotta Salada, Basil and Olive Oil

Roasted Corn and Tomato Salad

Fresh Roasted Corn and tiny Grape Tomatoes, Fresh Basil, Scallion Olive Oil and Seasonings

Fresh Broccoli Slaw

Fresh Broccoli, Crispy Bacon, Toasted Walnuts, Dried Cranberries, Carrot in a light Dressing

Sun Rise Slaw

Green Cabbage, Fresh Lime Juice, Tomato, Cilantro, Cukes, Scallion, Black Pepper and Olive Oil

CVC Slaw

Fresh Shaved Green Cabbage tossed with Carrot, Scallion, Green Apple, Celery and Dried Cranberries in our light Dressing

Homestyle Potato Salad

Skin on Red Bliss Potatoes, Celery, Red Onion, Hard Boiled Egg, Dill, Mustard, Mayo and Seasonings

Roasted Sweet Potato Salad

Tossed with Red Pepper, Black Olives, Scallions, Olive Oil and a touch of Maple Syrup

We are always working on new sides and salads using fresh, and local ingredients...just ask

Some other Suggestions

- Classic Meat Lasagna
- Roasted Vegetable Lasagna
- Sweet Sausage, Spinach and Mushroom Lasagna
- Gluten Free Lasagna

(All Lasagnas Serve 8 to 12 guests)

Roast Pork Loin or Tenderloin

- Cranberry Honey Glaze
- Fresh Mango Chutney
- Rosemary Shallot, Port Wine with Natural Juices

Grilled Chicken Breast

- With our Lemon, Oregano Sauce
- Chipotle Mango BBQ Sauce
- Blueberry BBQ
- Fresh Chimichurri
- Fresh Orange Sauce and Toasted Almonds
- Stuffed with our Cranberry Chutney and Brie Cheese

Sautéed Chicken

- Picatta (Lemon Caper Sauce)
- Cranberry Orange Sauce
- Wild Mushroom Cream Sauce
- Tuscan Style with Tomato, Basil, Spinach and Roasted Peppers
- Broccoli, Sundried Tomato and Asiago Cream Sauce

Classic Chicken Pot Pie

(Small Pie Served 2 to 4, Lg. Pie 8 to 10)

Grilled Seasonal Vegetables

- Grilled Portobello Mushroom filled with Herbed Quinoa or Rice with Tiny Roasted Vegetables

Pembroke Pie

- Sautéed ground Beef, Fresh Roasted Corn and Creamy Whipped Potatoes

(Small Pie Served 2 to 4, Lg. Pie 8 to 10)

Braised Boneless Short Ribs of Beef

(Please allow 72 hours' notice)

Roast Tenderloin of Beef

- Grass Fed Rib Eye of Beef with Shallot and Peppercorn n Crust
- Braised Beef Brisket Spanish Style or BBQ

Grilled Flank Steaks - Lightly Marinated

CRANBERRY VINE
— CATERING & EVENTS —

Event: _____

Date of Event: _____

Menu Notes and Ideas.....