

Cranberry Vine Catering & Events

Some Suggestions from Our 2022 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 Our 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

Harvest Salad
Baby Greens or Spinach tossed with Roasted Local Butternut Squash, Applewood Smoked Bacon, Toasted Pecans, Roasted Shallot and Honey Vinaigrette

Please let us know if anyone we are serving has food allergies

Hors d'oeuvres

Not all 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, Fresh and Dried Fruits, Our Fig and Red Wine Jam, Local Honey, Nuts, Assorted Crackers and Flat Breads

Smoked Salmon Platter

Brown Trading's Lemon and Dill 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\$)

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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
Mini Goat Cheese with Honey, Pine Nuts and Sage Cigars (Phyllo Dough)
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
Pimento Cheese Lollipops
Pesto and Pepper Palmier
Endive with Dried Cranberries, Toasted Pecans, Feta or Blue Cheese
Grilled Flatbreads with Figs and Goat Cheese, Arugula and a Balsamic drizzle
Prosciutto Wrapped Grilled Asparagus
Crisp Crostini with Roasted Tomato Jam and Goat Cheese Spread, Fresh Basil

Seafood

Chili Shrimp and Avocado Toasts

Sauteed 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 Crema
Hand Dipped Coconut Shrimp with Sweet and Spicy Apricot Dip
Classic Shrimp Cocktail with Spicy Cocktail Sauce
Pan Seared Scallops with Mango Salsa
Pan Seared Scallops topped with our Whiskey and Bacon Jam, Light Maple Sauce (Served in tiny spoons)
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

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Pork

Mini Pulled Pork Tarts with Sweet Onion and Cranberry Slaw
Mini Pork Sliders on Sweet Rolls, Whiskey & Honey BBQ
BLT Cups Mini Cups filled with Bacon, 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
Candied Applewood Bacon bites with Humboldt Fog Cheese

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
Beef Tenderloin Crostini with Fresh Tomato, Horseradish Cream
Tenderloin Palmier with Red Onion Jam and Stilton Cheese
Short Rib Mini Tacos with Shaved Cheddar

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
Mini Chicken & Cilantro Dumplings with our Soy & Ginger Dipping Sauce
House made Chicken Egg Rolls with Sweet Chili Dipping Sauce
Apricot Chicken Salad Cups
Chicken Pate with Cranberries and Pistachios
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

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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, Toasted Pumpkin Seeds, Dried Cranberries, in a light Rice Wine and Honey 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

Home style 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

Lasagna - All Lasagnas Serve 8 to 12 guests)

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

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
Local Farm Fresh Chicken (Please ask about options)

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