



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: 0.75¢ per guest

Utensils, knife and fork set: 0.75¢ per guest

Plate and utensil set: \$1.50 per guest



Beverage Station

\$1.50 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

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: \$1.25 per person Two Options: \$1.85 per person

Selection of Three Flavored Butters or Oils: \$9.00 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: \$1.50 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

Parties under 50 people: \$125.00 flat rate

50 – 75: \$150.00 flat rate

75 - 100: \$175.00 flat rate

120 or more: \$1.50 per person

Bubbly Toast



Whether you are using our beverage catering service or not, we can provide glassware and chilled bubbly for a toast. Glasses are set at the tables and filled before dinner service. Champagne flutes are included when you order a toast, or you can rent champagne glasses for your own toast

Glasses for Rent: \$0.75 per person

Bubbly Toast: \$5.50 per person

Choose from any of these options:

Presecco, Bellafina DOC NV, Italy

Sparkling Rosé, Vallformosa Mistinguett NV, Spain

Cider, Huerces Dry Sidra NV, Asturias, Spain

Cider, Vermont with several varieties on offer

Champagne, varieties of traditional varieties from Champagne. (Adds \$2 per person)