



## **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**

***\$2.00 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

## ***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: \$2.00 per person      Two Options: \$3.25 per person***

***Selection of Three Flavored Butters or Oils: \$12.00 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: \$3.75 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

*\$200.00 flat rate*

## 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)**