



ALL DAY CATERING SELECTIONS

MORNING SELECTIONS

ALL PLATTERS FEED APPROXIMATELY 20 PEOPLE

Farm Fresh Scrambled Eggs	\$80.00/\$4.00
Addition of cheese	\$10.00/\$.50
Homemade Cinnamon French Toast with Local Maple Syrup	\$120.00/\$6.00
Belgium Style Waffles served with Local Maple Syrup	\$100.00/\$5.00
Griddled Pancakes served with Local Maple Syrup	\$80.00/\$4.00
Smoked Salmon with Red Onion, Caper and Lemon Garnish Served with Freshly Baked Bagels	\$160.00/\$8.00
Traditional Eggs Benedict with Poached Eggs, VT Smoked Pork on top of an English muffin with Hollandaise Sauce	\$120.00/\$6.00
Choice of Vermont Smoked Bacon or Maple Sausage	\$80.00/\$4.00
Seasonal Fresh Fruit Platter	\$100.00/\$5.00
Basket of Assorted Muffins with Butter and Jelly	\$60.00/\$3.00

LITE FARE / STARTERS

ALL PLATTERS FEED APPROXIMATELY 20 PEOPLE

Freshly Baked Garlic Bread	\$60.00/\$3.00
House Spiced Chick Peas with Warming Spices	\$80.00/\$4.00
House made Bruschetta with Chopped Tomatoes, Fresh Herbs a top of Warm Bread	\$120.00/\$6.00
Traditional Hummus with Assorted Vegetables and Breads	\$100.00/\$5.00
Chef House Made Soups	\$80.00/\$4.00



JULES Antipasto Featuring Imported Italian Meats and Cheeses, Olives and House Roasted Peppers	\$120.00/\$6.00
Shrimp Cocktail with House Spiced Cocktail Sauce and Lemon	\$180.00/\$9.00
Chicken Wings with BBQ or Buffalo Sauce with Blue Cheese dressing	\$80.00/\$4.00

SALAD SELECTIONS

ALL PLATTERS FEED APPROXIMATELY 20 PEOPLE

Assorted Mixed Greens with Tomatoes, Cucumbers, Carrots and Red Onion Choice of Dressing	\$100.00/\$5.00
Spinach Salad with Red Onion and Hard Boiled Egg, Choice of dressing	\$100.00/\$5.00
Traditional Caesar Salad with Creamy Dressing and Parmigiana Cheese	\$100.00/\$5.00
Asian Noodle Salad – Rice Noodles with Assorted Vegetables Lightly Tossed in our own Ginger & Soy dressing	\$180.00/\$9.00
Vegetable Quinoa Bowl with Tomato, Cucumber and Scallions Tossed with our House Balsamic dressing	\$140.00/\$7.00
Addition of Proteins to Any Salad—	
Grilled Chicken	\$80.00/\$4.00
Pan Seared Salmon	\$100.00/\$5.00
Shrimp (2 pp)	\$120.00/\$6.00
Hard Boiled Egg	\$40.00/\$2.00

SANDWICHES / WRAPS

ALL PLATTERS FEED APPROXIMATELY 20 PEOPLE

Caprese- Fresh Mozzarella with House Made Roasted Peppers Served Grilled Cheese Style	\$100.00/\$5.00
Bambini—Traditional Grilled VT Cheddar and Tomatoes	\$80.00/\$4.00



Buffalo Chicken Wrap with Diced Chicken, Spicy Sauce, Lettuce and Tomatoes	\$120.00/\$6.00
Chicken Caesar Wrap- Traditional Caesar Salad with Creamy Dressing and Parmigiana Cheese	\$120.00/\$6.00
Chicken Salad—Cranberry & Tarragon Mayonnaise	\$120.00/\$6.00

ENTRÉE SELECTIONS

ALL PLATTERS FEED APPROXIMATELY 20 PEOPLE

Includes Assorted Breads

Zesty Baked Ziti with a Thick Meat and Cheese Sauce	\$220.00/\$11.00
Oven Roasted Salmon served in a Lite Herb and Lemon Broth	\$300.00/\$15.00
Sautéed Boneless Chicken Breast in a Lemon and Wine Sauce	\$240.00/\$12.00
Pappardelle Pomodoro – Ribbons of Pasta with Fresh Tomato, Zucchini and Mushrooms. Garlic Wine Broth	\$220.00/\$11.00
Chicken & Broccoli Alfredo—Ribbons of Pasta with Chicken, Broccoli and our own Creamy Alfredo Sauce	\$240.00/\$12.00
Chicken Primavera with Seasoned Grilled Chicken and Assorted Seasonal Vegetables Served on a Bed of Rice	\$240.00/\$12.00
Shrimp Scampi with a Lemon Wine Broth Served on a Bed of Spinach	\$320.00/\$16.00
Shrimp Fra Diavolo—Sautéed Shrimp Sautéed in our Spicy Marinara Sauce	\$320.00/\$16.00
Pasta Marinara – Shells of Pasta served in our House Made Marinara Sauce	\$100.00/\$5.00
House Macaroni & Cheese Featuring VT Cheddar Cheese	\$140.00/\$7.00
VT Pork BBQ Baby Back Ribs	\$240.00/\$12.00

ADDITIONAL SELECTIONS

House Roasted Potatoes	\$80.00/\$4.00
Assortment of House Vegetables	\$100.00/\$5.00
Salted French Fries	\$80.00/\$4.00
Sweet Potatoes Fries	\$120.00/\$6.00
Onion Rings with Honey Mustard Dipping Sauce	\$80.00/\$4.00