



Natural Provisions

Catering Menus

COLD LUNCH BUFFETS

The Sandwich Express

(Minimum of 15 Guests)

Roast Beef with Cheddar and Horseradish whole Grain Mustard

Turkey with Cheddar and Cranberry Aioli

Ham with Swiss and Dijon

Grilled Vegetable with Spinach and Hummus

Red Bliss Potato Salad in Balsamic Vinaigrette

Traditional Cole Slaw

Relish Tray

Kettle Chips

Cookies and Brownies

\$18 pp++

American Deli

(Minimum of 15 Guests)

Soup of the Day

Mesclun Greens with Assorted Dressings

Redskin Potato Salad with Smoked Bacon and Chives

Thinly sliced all natural Virginia Ham, Turkey and Roast Beef

Sliced Sharp Cheddar, Swiss and Provolone

Assorted Breads and Rolls

Vine Ripened Tomatoes, Red Onion, Lettuce

Relish Tray with Kosher Dill Pickles

Assorted Mustards and Mayonnaise

Fruit Salad

\$19 pp++

BOX LUNCH OFFERINGS

Enjoy "lunch on the run"

All Deluxe Box Lunches Include:

Bag of Chips, Seasonal Whole Fruit, Cookie, Cutlery Kit, Mustard and Mayo Packet & Bottled Water

Ham and Cheese

Black Forest Ham and Swiss on a Bulky Roll

Turkey Croissant

Turkey and Cheddar on a Croissant

Artisan Roast Beef

Roast Beef and Boursin in a Spinach Wrap

The Vegetarian

Grilled Vegetable Wrap with Hummus

\$14 pp++

HOT LUNCH BUFFETS

Southwest Fiesta

(Minimum of 15 guests)

Chicken Tortilla Soup

Black Bean Salad

Fresh Garden Salad, Cilantro and Lime Dressing

Warm Flour Tortillas and Corn Taco Shells

Ground Beef Seasoned with Chili and Cumin

Julienne Chicken with Sautéed Peppers, Onions and Cilantro

Toppings to include:

Shredded Cheddar and Monterey Jack Cheeses, Diced Tomatoes,

Black Olives, Lettuce, Sour Cream, Guacamole and Salsa

Mexican Rice & Refried Beans

\$24++

Vegetarian Lunch

(Minimum of 15 guests)

Vegetable Chili

Shaved Beet Carpaccio with Vermont Chevre, Valencia Orange,

Balsamic Syrup and Fleur de Sel

Garden Vegetable & Mesclun Salad

Spinach & Caramelized Onion Quiche

Ratatouille Ravioli with Garlic & Basil Broth

Portabella Filet Stuffed with Polenta, Tomato Coulis

\$21pp++

The French Riviera

(Minimum of 15 guests)

Potato Leek Soup

Bibb Lettuce with Chardonnay Poached Pears, Brie and Walnut Dressing

Flageolet Beans with Pancetta and Leeks

Haricot Verts and Champignon Salad

Beef Bourguignon with Flat Noodles

Forest Mushroom Chicken

Maple Butter Carrots

\$29pp++

Taste of Italy

(Minimum of 15 guests)

*Minestrone Soup
Traditional Caesar Salad
Tomato, Onion and Buffalo Mozzarella, Basil and Olive Oil
Tri-Colored Fusilli Pasta with Grilled Vegetables
Ravioli with Pesto Cream
Chicken Cacciatore
Eggplant Parmesan
Seasonal Vegetables
Garlic and French Bread*

\$27pp++

Asian Table

(Minimum of 15 guests)

*Miso Soup with Tofu
Soba Noodles with Julienne Vegetables, and Thai Peanut dressing
Baby Spinach, Watercress and Frisee Lettuce with Mandarin Oranges
And Bean Sprouts
Carrot Daikon Salad
Chicken Yakitori with Grilled Scallions
Hoisin Basted Smoked Ribs
Sesame Stir fry Vegetables
Steamed Jasmine Rice*

\$28pp++

Backyard Barbecue

(Minimum of 15 guests)

*A manned barbecue with uniformed chef is \$75.00 per hour or pick-up and serve yourself
Field Green Salad with Assorted Dressings
Pasta Salad
Kettle Potato Chips
Maple Baked Beans with Smoked Applewood Bacon
Local Burgers and Hot Dogs
(Veggie Burgers Available Upon Request)
Italian Sausage with Caramelized Onions and Peppers
Relish Tray and appropriate condiments
Sliced Watermelon Wedges*

\$28pp++

GOURMET DISPLAYS

Grilled Vegetable Display

(Minimum 15 Persons)

Hummus and Pita Chips

\$5.00 per person

Smoked Salmon Display

(Minimum 15 Persons)

*Side of Smoked Scottish Salmon, Buttered Brown
Bread and Traditional Accompaniments*

\$80.00 each

Sliced and Whole Fruit Display

(Minimum 15 Persons)

Array of Exotic Sliced Fruit and Berries

\$5.00 per person

Seasonal Vegetable Crudités Display

And Assortment of Dips

Small \$115.00 serves 25 people

Medium \$200.00 serves 50 people

Large \$375 serves 100 people

Cheese Display

*Presentation of Imported and Vermont Cheeses,
Water Crackers and French Bread*

Fresh Fruit Garnish

Small \$190.00 serves 25 people

Medium \$375.00 serves 50 people

Large \$700.00 serves 100 people

Tuscan Antipasto Display

Italian Meats and Cheeses

Marinated Olives, Mushrooms, Artichoke Hearts

Roasted Peppers, Tomato, Mozzarella, Basil

Hummus Dip, Black Olive Tapenade

Vegetable Crudités, Italian Breads and Pita

Chips

\$225.00 (serves 25 people)

THE CARVERY

Carved by a Culinary Professional at \$75.00 per hour (two Hour Minimum)

*Whole Roasted Turkey
Traditional Garniture and Assorted Rolls
(Serves 30 people)
\$120.00*

Or Local Misty Knoll \$160.00

*Whole Baked Virginia Ham
Bourbon Honey Glaze, Assorted Rolls
(Serves 50 people)
\$150.00*

*Steamship Round of Beef, Fresh
Horseradish, Mustards, Assorted Rolls
(Serves 200 people)
\$2.50 per person
Or Local Beef \$3.75 per person*

*Marinated Beef Tenderloin, Silver Dollar Rolls
(Serves 30 people)
\$225.00*

*Prime Rib of Beef, Au jus,
Fresh Horseradish, Assorted Rolls
(Serves 40 people)
\$300.00*

*New York Strip Loin, Herb Mustard
and Pepper Crust, Creamed Horseradish Sauce,
Assorted Rolls
(Serves 40 people)
\$250.00*

*Leg of Lamb with Rosemary, Lemon and Garlic
(Serves 40 people)
\$160.00*

Cold Hors D'oeuvres

Bruschetta with Pesto, Tomato Basil
\$2.00 per piece

Assorted Finger Sandwiches
\$2.50 per piece

Belgian Endive with Roquefort and Caramelized
Walnuts
\$2.00 per piece

Olive Tapenade and Parmesan Crostini
\$2.00 per piece

Antipasto Skewer
Buffalo mozzarella, artichoke
salami and cherry tomato
\$4.00 per piece

Salad Tartlet
Shrimp Bouchée
\$3.25 per piece

Seared Scallop
Grapefruit and Avocado
\$4.00 per piece

Smoked Trout and Boursin
On a sesame crostini
\$3.00 per piece

Shrimp Cocktail
\$3.50 per piece

Salmon Rillettes
with Fresh Dill and Crème Fraiche
\$3.00 Per Piece

Hot Hors D'oeuvres

*Mushroom Caps Stuffed with
Sausage and Fennel
\$2.50 per piece*

*Chicken Satay, Spicy Peanut Sauce
\$2.75 per piece
Or Local Chicken for \$3.75 per piece*

*Wild Mushrooms Vol au Vent
\$2.75 per piece*

*Scallops Wrapped in Bacon Glazed in
Vermont Maple Syrup
\$2.75 per piece*

*Asparagus with Asagio in Phyllo Dough
\$2.75 per piece*

*Maryland Crab Cakes, Remoulade
\$3.25 per piece*

*Escargot en Croûte
\$2.75 per piece*

*Spinach & Feta Cheese Greek Spanakopita
\$2.00 per piece*

*Coconut Shrimp with Orange
Horseradish Marmalade
\$3.50 per piece*

Dinner Buffet

(Minimum of 25 guests)

*Chef's Selection of Soup
Mesclun Salad, Assorted Dressings
Pasta Salad with Grilled Vegetables
Marinated Cherry Tomato, Buffalo Mozzarella and Red Onion
Snow Peas with Julienne Carrots, Sesame and Sweet Soy
Grilled Swordfish with Yellow Corn Coulis
Marinated Sliced Flank Steak with Demi, Caramelized Onions and Wild Mushrooms
Roasted Heirloom Potatoes with Fresh Thyme and Rosemary
Seasonal Vegetables
Freshly Baked Rolls and Butter*

\$32 pp++

Dinner Buffet II

(Minimum of 35 guests)

*Spinach Salad with Crumbled Goat Cheese, Air Dried Cherries
and Caramelized Walnuts, Citrus Vinaigrette
Szechwan Noodles with Cashews and Grilled Asparagus
Garbanzo Beans with Artichokes, Shiitake Mushrooms and Aged Balsamic Vinaigrette
Steamed Halibut with Corn and Shrimp Fricassee
Orange and Honey Glazed Chicken Breast, with Almond Couscous
Certified Angus Strip Steak with Onion Marmalade and Merlot
Roasted Red Bliss Potatoes
Vegetable Medley
Freshly Baked Rolls and Butter*

\$34pp++

The Cape Codder

(Minimum of 25 guests)

*New England Clam Chowder
Fingerling Potato Salad with Lobster & Tarragon
Iceberg Lettuce with Crumbled Blue Cheese, Red Onion & Maple Dressing
Shredded Cabbage with Caraway, Apple Cider Vinegar & Clover Honey
Baked Whitefish with Oyster Cracker Crust, Lemon Parsley Butter
Cornish Game Hens with Wild Rice & Cranberry Gastrique
Roasted Sweet Potato with Chorizo
Sweet Corn Succotash*

\$39pp++

The American Cookout

(Minimum of 25 guests)

*Prepared by a Culinary Professional at \$75.00 per hour (two hour minimum)
Boston Lettuce with Sunflower Seeds, Radishes, Cucumber & Ranch Dressing
Sliced Beefsteak Tomatoes with Crumbled Blue Cheese & Balsamic Vinaigrette
Pasta Salad with Sweet Peas, Celery & Dill
Shredded Cole Slaw
Barbecued Chicken
Austin Blues Smoked Ribs
Certified Angus Burgers
Corn on the Cob
Baked Potato with Sour Cream, Scallions & Bacon Dust
Appropriate Condiments
Bulky Rolls*

\$39pp++

All prices subject to change without notice based on availability