

Appetizers by Gilfeather's Fine Provisions

Asparagus wrapped in prosciutto and philo with parmesan \$2.75 ea

Mexican "firecrackers"-crispy tortilla w/chicken, cheddar and poblano chilis \$16 per dozen

Spinach and feta in phyllo pastry (spanakopita) \$1.25 ea

Veggie Spring Rolls with sesame-ginger dipping sauce \$2.00 ea

Mini Reuben "Sliders" - a 2 bite classic Reuben sandwich \$2.50 ea

Cocktail Meatballs (sauced as you wish!) \$15 per # minimum 2lb order

Spinach and Artichoke Dip w/crispy pita chips \$15 per #

Mini Crab Cakes w/Caper-Dill Sauce \$2.25 ea

Roasted Veggie Platter – designed to order- talk to the Chef!

**Crostini w/sesame orange duck or beef tenderloin \$32 per dozen
(also available vegetarian style w/fresh mozzarella and tomato confit and pinenuts)**

**Fresh Jumbo Shrimp Cocktail w/sauce – the classic, freshly steamed and shelled.
Market price.**

**Hummus and Veggie Platter w/crunchy pita chips \$3.00 per person
(\$30 minimum)**

Classic Antipasto Platter – designed to order- ask the Chef!

**Lamb Chop "Lollipops" w/balsamic-berry glaze
Market price- generally in the \$3.25-\$3.75 ea range**

Maple glazed jumbo sea scallops wrapped in bacon (market price)

Oysters on the ½ shell w/cocktail and mignonette. Market price

Chicken and salsa phyllo bundles \$21 per dozen

**Premium fruit and cheese platterw/asst crackers, nuts and olives.
(charcuterie/meat items available as well...) Price varies by cheese selection...**

Smoked salmon platter w/ red onions, capers and lemon-dill sauce.

Market price

Stuffed cremini mushrooms. Veggie or sausage stuffing. \$20 per dozen

ENTREES

**Whole roasted Robie Farm beef tenderloin w/horseradish cream sauce
\$48 lb**

Roasted, carved boneless turkey breast \$12 lb

Maple bourbon glazed spiral cut ham \$12 lb

Classic Coq au Vin \$19 per person/ Minimum order 4 servings

LASAGNAS: Serves 8-10 guests

Meatball - \$55

Roasted veggie w/pinenuts - \$55

Chicken w/spinach, mushrooms & white sauce \$65

Butternut squash and caramelized onion w/white sauce - \$60

4 Cheese w/marinara - \$55

Seafood (crab, shrimp, scallops, lobster) - \$110

MAC N' CHEESE: Serves 8-10 guests

Classic Cheddar \$45

Fresh Maine Lobster Mac and Cheese \$110

Butternut Mac & Cheese \$55

Veggie Mac & Cheese \$55

SIDE DISHES: Serves 10-12 guests

Roasted butternut squash \$45

Classic potatoes au gratin \$45

Sauteed haricots verts w/roasted shallots \$16.99 lb

Maple and garlic roasted Brussels sprouts \$ lb

Cheddar mashed potatoes \$8.99 lb

PIES \$24

Apple, Fresh pumpkin, Maple custard, Pecan, Mixed Berry

**** Prices subject to change with market conditions ****

**Please call or email to place your order
802-870-7315**

email: thelittlegardenmarket@gmail.com

Items subject to availability and market price changes.

Call or email Chef Rick to order.

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