

**Gilfeather's Fine Provisions**  
*Great food to go! 2020 Edition*

**HORS D'OEUVRES – 1 Dozen Minimum on all items**

**Mini lump crab cakes w/lemon-caper-dill sauce \$21/dozen**

**Maple glazed jumbo sea scallops wrapped in applewood smoked bacon \$32/dozen**

**Jumbo poached shrimp w/spicy cocktail sauce \$18/dozen**

**Spinach and feta in phyllo \$12/dozen**

**Beef tenderloin w/sweet onion marmalade & Dijon cream on crostini \$27/dozen**

**Mushrooms stuffed w/veggies and parmesan or sausage and mozzarella \$20/doz.**

**Baked brie w/apples and walnuts in pastry \$32. (serves 10-12)**

**Smoked salmon platter w/red onions, capers and lemon dill sauce \$28.99 lb (1 lb min)**

**Premium Fruit and cheese platter w/asst crackers \$45 minimum (\$4.50 per person)\***

**\*add cured meats, pickles and olives \$55 minimum (\$6.50 per person)**

**Oysters on the half shell w/cocktail & mignonette (market price)**

**Duck and apricot beggar's purses \$24/dozen**

**Hummus and veggie platter w/pita chips \$30 minimum (\$3 per person)**

**Chicken satay w/spicy peanut sauce \$18/dozen**

**Beef satay w/ponzu dipping sauce**

**SOUPS**

**Oyster stew: market price –**

**Butternut-ginger \$10/QT**

**ENTREES**

**Whole roasted beef tenderloin w/horseradish cream sauce \$36.99 lb**

**Roasted, carved boneless turkey breast \$9.99 lb**

**Maple bourbon glazed spiral cut ham \$9.99 lb**

**Classic Coq au Vin \$15 per person/serving**

**LASAGNAS: Serves 10-12 guests**

**Meatball - \$55**

**Roasted veggie - \$55**

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

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

**4 Cheese w/marinara - \$45**

**Seafood (crab, shrimp, scallops, lobster) - \$90**

**MAC N' CHEESE: Serves 10-12 guests**

**Classic cheddar \$45 Fresh Maine Lobster mac and cheese \$90**

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**SIDE DISHES: Serves 12-14 guests**

Roasted butternut squash \$40  
Classic potatoes au gratin \$40  
Sautéed haricots verts w/roasted shallots \$14.99 lb  
Maple and garlic roasted Brussels sprouts \$9.99 lb  
Cauliflower au gratin \$11.99 lb  
Cheddar mashed potatoes \$8.99 lb

**PIES**

Apple \$18, Fresh pumpkin \$18, Maple custard \$22, Pecan \$22, Peach \$22

**BREAKFAST AND BRUNCH**

Quiches: Spinach Florentine/ Bacon and mushroom/ Ham and cheddar \$20 ea.  
Coffee cakes: cinnamon-walnut or apple \$30 (serves 12-14)  
Blueberry Muffins \$2 each minimum order 1 dozen  
Platter of asst. bagels w/plain, herbed and salmon cream cheese \$5.50 per person

**Chef Rick welcomes special orders- If you would like an item that's not listed, please ask!**

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

**Please call or email to place your order**  
**802-870-7315**  
**email: [thelittlegardenmarket@gmail.com](mailto:thelittlegardenmarket@gmail.com)**

**Please "like" The Little Garden Market and Gilfeather's Fine Provisions on Facebook**

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