

## Gilfeather's Sample Catering Menu 2023

HORS D'OEUVRES – 1 Dozen Minimum on all items

- Mini lump crab cakes w/lemon-caper-dill sauce \$24/dozen
- Maple glazed sea scallops wrapped in applewood smoked bacon (market price)
- Jumbo poached shrimp w/spicy cocktail sauce \$24/dozen
- Lamb chop "lollipops" w/Sitka spiced balsamic glaze (market price)
- Spanikopita \$15/dozen
- Veggie springrolls w/ sesame-ginger dipping sauce \$24 dozen
- Cocktail meatballs (balsamic glaze, smoked apple bbq, sweet chili glaze) \$32 qt
- Beef tenderloin w/sweet onion marmalade & Dijon cream on crostini \$27/dozen
- Mushrooms stuffed w/veggies and parmesan or sausage and mozzarella \$16 lb
- Baked brie w/apples and walnuts in pastry \$42. (serves 10-12)
- Smoked salmon platter w/red onions, capers, tomatoes, fresh dill \$31.99 lb
- Premium charcuterie/cheese/pickled veggie platter (priced by selections...)
- Oysters on the half shell w/cocktail & mignonette (market price)
- Hummus and veggie platter w/pita chips
- Mexican "firecrackers"- crispy tortilla w/chicken salsa & cheese \$16 dozen
- Chicken satay w/spicy peanut sauce \$24/dozen
- Beef satay w/chili crisp glaze \$32/dozen

## ENTREES

- Roasted beef tenderloin w/horseradish cream sauce \$48 lb
- Carved boneless turkey breast \$16 lb
- Maple bourbon glazed spiral cut ham \$16 lb
- Coq au Vin (contact the chef for pricing/quantity desired)
- Chef Rick's eggplant wrapped baked polenta w/fresh mozzarella and marinara

LASAGNAS: Serves 10-12 guests

Meatball - \$64

Roasted veggie - \$64

Chicken and artichoke/ white sauce - \$75

Butternut squash and caramelized onion w/white sauce -\$75

MAC N' CHEESE: Serves 10-12 guests

Classic cheddar \$64

Fresh Maine Lobster mac and cheese \$95

SIDE DISHES: Serves 12-14 guests

Roasted butternut squash w/sauteed shallots \$45 (9X13 pan)

Classic scalloped potatoes \$45 (9X13 pan)

Maple and garlic roasted Brussels sprouts \$16 qt  
Cheddar Yukon Gold mashed potatoes \$16 qt  
Jasmine rice w/sautéed veggies \$12 qt  
Baguette with garlic and wine butter or maple-sea salt butter  
Salads by request

PIES

Apple \$24, Maple cream \$35, Pecan \$24, Mixed Berry \$24, Peach \$24

BREAKFAST AND BRUNCH

Quiches: \$24 ea.

Fresh muffins: Tri-berry, blueberry, banana-walnut \$24/dozen

Coffee cakes: cinnamon-walnut, blueberry or apple \$30 (serves 12-14)

Fresh fruit salad by request

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

\*\* Prices and availability subject to change \*\*

Please call or email to place your order

802-870-7315

email: [thelittlegardenmarket@gmail.com](mailto:thelittlegardenmarket@gmail.com)