



Dinner Party Menus

CHOOSE VEGETABLES, SALADS & STARCHES

SALADS

Spiced Pumpkin/Squash, Vermont Goats
Chevre & Puy Lentil Salad, Arugula & Mint

Fall Vermont Greens Salad, Spiced Nuts,
Sweet Rowan Storm & Fresh Figs w' Maple
Balsamic Dressing

Massaged Kale Salad w' Pomegranate Seeds,
Winter Squash, Pistachios w' Toasted
Cumin Dressing

Baby Spinach Salad w' Bailey Hazen Blue,
Toasted Hazelnuts & Cranberries

Rainbow Salad of Edamame, Scallions,
Corn, Rainbow Chard & Quinoa

VEGETABLES

Green Beans w Tarragon Butter

Honey Orange Braised Carrots w' Dill

Peas w' Roasted Onions and Mint Butter

Broccoli w' Roasted Garlic Virgin Olive Oil

Lemon Olive Oil Braised Rainbow Chard

Crispy Battered Cauliflower Meunier w'
Capers & Lemon Butter

Brussels Sprout Fritters w' Ginger Vinaigrette

Maple Horseradish Glazed Beets

STARCHES

Vegan Paella

Orecchiette w' Rapini, Wild Mushrooms,
Arugula Pesto & Vermont Goats Cheese

Butternut Squash, Leek & Cauliflower Risotto

Dirty Potato Mash w' Butter & Cream

Thyme & Rosemary Roasted Red Potatoes

Bourbon Walnut Sweet Potato Mash

Parmesan Baked Parsnips

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CHOOSE DESSERT

DESSERTS

Pistachio, Fig & Greek Yogurt Cheesecake

Lemon Creme Brule Tart w' Marinated
Berries & Chocolate Ganache

Maple Apple Tarte Tatin

Cranberry Pear Raw Honey
Upside Down Tart

TWO BITE SIZED SWEET TREATS

Mini Mascarpone Cheesecakes
w' Figs, Honey & Bailey Hazen Blue

Swirled Dark Chocolate & Salted
Caramel Tartlets

White Chocolate Ganache Dipped
Profiteroles with Maple Mousse Filling

Mini Sticky Toffee Puddings

Cranberry White Chocolate Blondies

Pecan Pumpkin Chocolate Bars

Lemon Crème Brule Tart Bites

SEASONAL PIES

Vermont Apple

Mixed Berry

French Silk Pie