

CATERING MENU

/// We offer a range of **Catering Service Options** for various needs: ///

- **Free Catering Pickup**

- **Delivery** with a delivery fee based on distance to include a simple drop off **or** full setup and breakdown with associated fees

- **Fully Staffed Events** hosted at your home, work, or choice of venue

We are prepared to cater events for anywhere from 10 to 1,000 guests — whether you're looking for easy and delicious breakfast carry out or a fully staffed event with a carving station and passed hors d'oeuvres.

Let us know your vision and we'll take care of the rest!

FROM THE BAKERY

Nutella Pop Tarts / \$3.75 each
Cinnamon Rolls box of 6 / \$22
Butter Croissants / \$3.50 each

Fruit Salad Cup seasonal fruit salad / \$4
Granola & Yogurt Parfait
housemade granola, Greek yogurt, fruit compote / \$5
Chia Pudding toasted almonds, coconut, strawberries / \$5

TO SHARE

Quiche 8 slices / \$32 *Please inquire about Quiche options in addition to these popular combinations:*

- Ham, Gruyère, Onion, & Spinach
- Mushroom, Spinach, & Blue Cheese
- Soppresata, Spinach, & Gruyère
- Broccoli, Red Pepper, & Cheddar

PASTRIES

Minimum order of one Baker's Dozen per category

Baker's Dozen of Mini Pastries / \$20
ask about our seasonal pastry flavors
Muffins / Scones / Cookies / Brownies

Individual Cookies
Chocolate Chip / \$2.25
No Gluten Chocolate Pecan / \$2.25
No Gluten Peanut Butter / \$2.25
No Gluten Chocolate-Dipped Pistachio / \$3.25
Vegan Chocolate Chip / \$3
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Chocolate Chunk Brownie / \$3.75
ask about our seasonal cookie flavors

Cakes & Cupcakes with plenty of luscious frosting

Flavor Combinations :

- Red Velvet + Cream Cheese
- Chocolate + Chocolate Buttercream
- Funfetti + Vanilla Buttercream, Housemade Sprinkles
- Vanilla + Salted Caramel Buttercream

Cakes 6" serves 8 – 12 / \$40
9" serves 12 – 24 / \$60
12" serves 30 – 40 / \$80

Cupcakes / \$3.25 each
Mini Cupcakes / \$2.25 each

BEVERAGES

Box of Counter Culture Coffee serves 10 / \$25 cream, sugar, & cups included

Box of Hot Black Tea serves 10 / \$20 cream, sugar, & cups included

Box of Iced Tea serves 10 / \$20 sweetener, lemon, & cups included

Fresh Squeezed Orange Juice 1 gallon / \$28

Poland Spring Bottled Water 0.5L / \$1.25 each

Fresh Squeezed Grapefruit Juice 1 gallon / \$28

San Pellegrino Canned Soda / \$2 each

SANDWICHES

choose 3 sandwich varieties, 24 pieces, serves 6-8 / \$65

Roasted Chicken Salad

baby lettuce, sliced tomato, egg, pickle relish, Duke's mayonnaise, ciabatta

The BLT

house-made bacon, local heirloom tomato, baby greens, basil aioli, toasted 9-grain

The "ALT"

sliced avocado, local heirloom tomato, baby greens, basil aioli, toasted 9-grain

Italian

prosciutto Toscano DOP, coppa, pepperoni, mortadella, pickled hot peppers, iceberg, red onion, oil & vinegar, Italian feather loaf

Roast Turkey

aged cheddar, avocado, house-made bacon, iceberg lettuce, basil aioli, 9-grain

House-Smoked Salmon

tomato, cucumber, spinach, pickled red onion, wasabi cream cheese, sesame bun

The MVP

roasted eggplant, zucchini, portabella mushroom, garlic hummus, arugula, olive relish, mozzarella, ciabatta

Egg Salad

pickle relish, dill, Duke's mayonnaise, house-made white bread

Roast Beef

apple, Vermont white cheddar, horseradish, watercress, ciabatta

☆ Boxed Lunch ☆

includes one sandwich or salad, one chocolate chip cookie, one bag of Route 11 chips

\$12.75 each

SALADS

each salad serves 4-5 as an entrée, 10-15 as a side

Chopped Chicken Salad / \$50

roasted chicken, feta, romaine, arugula, kale, parsley, Kalamata olives, cucumbers, roasted red peppers, red onions, banana peppers, oregano vinaigrette

Quinoa Salad (vegan) / \$50

roasted beets, broccoli, pumpkin & sunflower seeds, carrots, kale, citrus Dijon vinaigrette

Asparagus and Lentil Salad / \$50

spinach, arugula, almonds, fennel, mint, goat cheese, Dijon honey vinaigrette

Kale Caesar Salad / \$50

roasted chicken, romaine, egg, parmesan

Market Salad (vegan) / \$40

mixed greens, shaved cucumber, citrus Dijon vinaigrette

Creamy Red Bliss Potato Salad / \$50

PLATTERS

Farmstead Cheese serves 15-20 / \$75

with seasonal fruit compote & crostini

Charcuterie serves 15-20 / \$75

selection of sliced, cured salami with accompaniments

House Smoked Salmon serves 15-20 / \$65

crème fraîche, capers & crostini

Vegetable serves 15-20 / \$45

seasonal selection of raw vegetables with hummus & olives

Combination Cheese & Charcuterie serves 15-20 / \$75

selection of cheese and sliced, cured salami with accompaniments

Please visit our other locally-owned and operated businesses : The Liberty Tavern, Lyon Hall, and Liberty Barbecue

